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# ISSUANCES

of the

Meat and Poultry Inspection Program

January 1980



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MPI Bulletin 79-117-A  
Checklist of MPI Bulletins

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80-1, Meat and Poultry  
Inspection Manual

PROJECT SECTION  
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UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Quality Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250



INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before December 31, 1979, and obsolete bulletins canceled August 31, 1979, through December 31, 1979. Bulletins not appearing on this list (except those published after December 31, 1979) are obsolete and should be removed from active files.

Number		Orig. Staff Category	Number		Orig. Staff Category <sup>1/</sup>
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
11	Plant Operating Schedules	FO/A	506	Labeling Spices,	PLS/F
6/23/72	Working Conditions, Poultry Plants	S-12,S-13 ES-14,S-15 ES-16, ES 16-1, ES 16-2,S-17, S-18 (Poultry Plants)	12/6/73	Flavorings, and Colorings	Q,P,S,U-U-2
			542	Labeling USDA	PLS/F
			12/26/73	Specification Product	Q,P,T,U-U-2
			553	Extension of Time for	PLS/F
			1/2/74	Cured Meat Product Labeling	Q,P,T,U-U-2
211	Net Weight Compliance	PLS/G	563	Labeling Frozen Dinners	PLS/F
2/20/73		Q	1/2/74		Q,P,T,U-U-2
235	Nutritional Labeling	PLS/F	586	Certified Pork--Trichinae	ISR/G
3/15/73		EA-ET, U-U-2	1/24/74	Control by Refrigeration	Q,P,T,U-U-2
263	Waste Disposal Permit	FO/B	611	Exports of Horsemeat to the	FPS/J
4/6/73		P,Q,U-2	2/14/74	United Kingdom	P,Q,T,U-U-1
264	Criteria for Granting	CS/A	616	MPI Bulletin 367	1C/H
4/11/73	Inspection When There is Evidence of Questionable Activities by the Applicant as Specified in Section 401 of the FMIA or Section 18(a) of the PPIA	A-L,N-Q	2/22/74		Q,P,T,U-U-2
367	Meat Trimmings	PLS/H	619	MPI Directive 918.1, Poultry	ISR/C
8/1/73		Q,P,T,U, U-2	2/25/74	Carcass Inspection Program	Q
388	Meat Trimmings	PLS/H	629	Sorbitol in Cooked Sausages	PLS/G
8/10/73		Q,P,T,U	3/5/74		Q,P,T,U-U-2
392	Cured Meat Product Labeling	PLS/F	648	Sampling Method for Estab- lishment Not Using the Online	ISR/C
8/10/73		Q,P,T, U-U-2	3/20/74	Plan for Ready-to-Cook Young Chickens	Q,P,T,U-U-2
418	Labeling Standards for Certain Cooked Sausages	PLS/F	650	Labeling Meat and Poultry	PLS/F
8/31/73		Q,P,T,U-U-2	3/19/74	Products with Nonmandatory Features at Locations Other than Official Establishments	Q,P,T,U-U-2
456	Warm Cut-Up and Deboning of Poultry	ISR/D	670	Operations, Procedures and Equipment	PFE/B
10/19/73		Q	4/12/74		Q,P,T,A,I,J, K,L,M,N,O
			724	Training in Field Operations	FO/A
			6/6/74		EA,EK,EL,EN, EO,P,Q,T

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR/G Q,T,U-U-2	76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	ISR/A A-O,P,Q, S,U
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR/C All MPI Codes	76-29 2/20/76	Canning Operations and Critical Control Factors	ISR/G A-O,P,Q,S,T, U,U-2
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/ or Drying Rooms in Plants Proc- essing Dry-Cured Pork Products	ISR/G Q,P,T,U,U-2	76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Perform- ance	MFS/A EA,EI,EJ,EM
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2	76-58 4/15/76	Meat Branding Inks	SS/F A-O,P,Q,S, U,U-2 (Issuances)
816 9/16/74	Nutrition Labeling	PLS/F All MPI Codes	76-60 4/16/76	Labeling Meat Quality & Yield Grades	PLS/F A-O,P,Q,S, U,U-2
837 10/10/74	Maturation of Canned Hams Prior to Heat Processing	ISR/G P,Q,S,T,U, U-2	76-65 4/27/76	Protein Multiplier Table Change in the Chemistry Laboratory Guidebook	SS/K A-O,P,Q
911 12/24/74	Labeling Spices, Flavorings, and Colorings	PLS/F Q,P,T,U-U-2	76-79 5/17/76	Label Declarations of Salt or Sodium Content	PLS/F (Issuances)
75-3 1/2/75	Control of Canning Opera- tions Conducted at Official Establishments	ISR/G Q,P,S,T, U-U-2	76-123 8/3/76	MPI-APHIS Management and Communication System Coordination	WSDS/A A-O,Q
75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T, U-U-2	76-136 8/25/76	Import Certification	FPS/J A-O,P,Q,S
75-29 2/11/75	Labeling Required Features	PLS/F P,Q,S,U-U-2	76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	ISR/A A-O,P,Q,S, U,U-2
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-O P,Q,S,T,U, U-2	76-146 9/14/76	Mechanically Deboned Meat	IC/A A-O,P,Q,S,T, U,U-2
75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	PLS/F A-O,P, Q,S,U	76-170 11/4/76	Application Form for Label Approval	PLS/F A-O,P,Q,S,U
75-105 7/15/75	Asbestos Filters	PFE/B A-O,P, Q,S,U,U-2	76-172 11/11/76	Staff Functions-Technical Services	STS/A A-O,P,Q
75-129 9/2/75	Jar Closure - Vacuum-Packed Containers	PLS/F A-O,P, Q,S,T,U-U-2	76-175 11/12/76	Livestock Slaughter Data	WSDS/I A-O,P,Q,S,U
75-158 10/29/75	Bratwurst	PLS/H A-O,P, Q,S,U,U-2	76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	ISR/G A-O,P,Q,S, T,U,U-2
			76-198 12/13/76	Utilization of Employees on Short Days	MFS/A A-O,P,Q,S



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Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
77-12 1/31/77	Submitting Quality Control Program for MPI Approval	SDS/G A-O P,Q,S,U,U-2	77-138 12/12/77	Policy Statement on Equal Employment Opportunity	MFS/A M90,M92
77-13 2/1/77	Guidelines for Semi-Dry Poultry Offal Systems	PFE/B A-O P,Q,S,U,U-2	78-16 2/7/78	MPI Directives Checklist	IC/A M90,M07-M12, M50
77-18 2/9/77	Labeling Meat Quality and Yield Grades	STS/F A-O P,Q,S,U,U-2	78-25 2/21/78	Export of Ducks to Singapore	FPS/J M90,M09-M12, M27
77-19 2/9/77	Water Reuse	SDS/B A-O P,Q,S,U	78-32 3/14/78	Grade Specifications for Product Purchased Under Government Contract	FSR/F M90,M09-M12, M93-M95,M50
77-20 2/10/77	Labeling Declaration for Proprietary Mixtures	PLS/F A-O,P,Q,S,T, U,U-2	78-35 3/16/78	Establishment Numbers	WSDS/A M90,M09,M10
77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water	SDS/B (Issuances)	78-40 3/28/78	Disposition of Contaminated Poultry Carcasses	ISR/C M90,M09-M12, M25,M29,M93
77-65 5/13/77	Thirty-Thirty Test for Percent Pump	SDS/G A-O P,Q,S,U, U-2	78-48 4/19/78	Sequenced Inspection	ISR/C M90,M09-M12, M25,M29
77-66 5/17/77	Energy	PFE/A (Issuances)	78-55 5/12/78	Imprest Fund Payments	MPI/DA/A M90
77-71 5/24/77	Random Sampling Requirements for Residue Monitoring	SS/K A-O,P,Q,S	78-62 6/6/78	Bacon Sampling Program	MPI/DA/G M90,M09-M12, M22,M28,M32, M50
77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	SS/K A-O,P,Q,S	78-63 6/6/78	Implementing Bacon Regulations	PLS/G M90,M09-M12, M22,M28,M32, M50
77-78 6/15/77	Silicone Sealants and Adhesives	PFE/B A-O,P,Q,S,U	78-64 6/8/78	Salvage of Poultry Parts	ISR/C M90,M09-M11, M25,M50
77-91 6/29/77	Minimum Count	TS/G A-O,P,Q,S,U	78-72 7/14/78	Label Approval for Product Intended for Export	PLS/F M90,M09-M12, M94
77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	PFE/B A-O,P,Q,S,U, U-2	78-74 7/14/78	Implementation of the Bacon Regulations and Sampling Programs	TS/D/G M90,M09-M12, M22,M28,M32, M50
77-94 7/6/77	Representations and War- ranties in Connection with USDA Purchase Programs	TS/A A-O,P,Q,S,U	78-84 8/8/78	Alerting Food and Drug Administration of Repeat Violators	SS/K M90,M09-M12, M50
77-114 8/26/77	Residue Sampling Requirements	SS/K A-O,P,Q,S, U-2			
77-129 11/11/77	Water Conservation and Sanitation	SDS/B (Issuances)			

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78-85	8/8/78	Bacon Sampling Requirements-- Monitoring and Confirmation	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04
78-86	8/8/78	Bacon Sampling Requirements-- Retention Phase	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04
78-87	8/10/78	Inspection of Contract Specification Product	FO/G M90,M09-M12, M94,M95,M50
78-89	8/18/78	Diagnostic Pathology Laboratories	SS/FO/K M90,M09-M12, M04
78-90	8/22/78	Cooked and Roast Beef	ISR/FO/G M90,M09-M12, M18,M28
78-94	8/23/78	Promotions of Employees Occupying GS-5 Food Inspec- tor Trainee Positions	MFS/A M90,M09-M12
78-95	9/7/78	Reporting Swine Sulfonamide Violations	FO/K M90,M09-M10
78-96	9/11/78	MPI Headquarters Reorganization	MFS/A M90,M92,M94, M50
78-101	10/5/78	Bacon Sampling Requirements	FO/G M90,M09-M12, M22,M28,M32, M50,M04
78-105	10/16/78	Stork Continuous Type Retorts	PFE/B M90,M09-M12, M94,M50
78-107	10/19/78	Labeling Poultry Breasts	FO/F M90,M09-M12, M15,M17
78-108	10/20/78	Veterans' Day 1978	MFS/A M90,M09-M12, M94,M50
78-110	10/26/78	Labeling of Proprietary Mixtures	PLS/F M90,M09-M12, M27,M28,M50
78-111	10/26/78	Reinspection of Poultry Necks and Giblets	AM&PMI/C M90,M09-M12, M25
78-116	11/7/78	Imported Product from Mexico	FPS/J M90,M09-M11, M14,M04

Number	Date	Subject	Orig. Staff Category Dist. Codes
78-119	11/14/78	Hold and Test Restriction on Imported Product from Est. TIF 45, Mexico	FPS/J M90,M09-M11, M14,M04
78-121	11/22/78	Export to Japan	FPS/J M90,M09-M12, M94
78-122	11/22/78	Performance Awards Program for Veterinary Medical Officers and Food Inspectors	MFS/A M90,M09-M12
78-126	11/27/78	Export of Poultry to West Germany	FPS/J M90,M09-M12, M25,M27
78-128	11/27/78	Export of Equine Meat	FPS/J M90,M09-M12, M25,M27
78-129	12/1/78	Cooked Beef from Argentina	FPS/J M90,M09-M11, M14,M04
78-130	12/1/78	Microbiology Laboratories	SS/FO/K M90,M09-M12, M04
78-131	12/1/78	Threats and Assaults	CS/A M90,M09-M12, M94,M50
78-133	12/5/78	Conditions of Use of Accepted Equipment	PFE/B M90,M09-M12, M94,M95,M50
78-135	12/5/78	Labeling	MPSLD/F M90,M09-M12
78-140	12/27/78	Hold and Test Restriction on Imported Product from Est. TIF-6, Mexico	FPS/J M90,M09,M10 M11,M14,M04
78-141	12/27/78	MP Form 410	WSDS/A M90,M05, M09-M11,M14
78-143	12/27/78	Poultry Exports to Netherlands	FPS/J M90,M09-M12, M25,M27
79-2	1/8/79	Silicone Sealants and Adhesives	SCIENCE/B M90,M09-M12, M94,M50
79-3	1/15/79	Hold and Test Restriction on Imported Product from Est. TIF-22, Mexico	FPS/J M90,M09-M11, M14,M04




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79-5 1/24/79	Mechanically Processed (Species) Product	MPSLD/F M90,M09-M12, M28	79-44 5/8/79	Export of Horsemeat to Great Britain	FPS/J M90,M09-M12, M26,M28
79-7 1/24/79	Recognized Laboratories for the TEA Nitrosamine Analysis	SCIENCE/K M90,M09-M12, M22,M28,M32, M50,M04	79-45 5/10/79	Abnormal Cans and Process Deviations	PPIS/K M90,M09-M12, M15,M18,M94
79-12 2/1/79	EEC Requirements for Continuous Chillers	AMPMI/D M90,M09-M13, M25,M27	79-46 5/10/79	Handling of Meat and Poultry Production Reports	WSDS/I M90,M09-M12
79-14 2/12/79	Standards of Performance	MFS/A M90,M04	79-47 7/10/79	Beef Exports to Japan	FPS/J M90,M09-M12, M26,M28
79-17 2/28/79	Questionnaire on Government Regulations of Ground Beef	FO/A M90,M92	79-49 5/10/79	Export to Canada	FPS/J M90,M09-M12, M26,M28
79-19 3/6/79	Discontinue Use of Obsolete Envelopes	WSDS/A M90,M09-M12	79-50 5/10/79	Poultry Exports to Denmark	FPS/J M90,M09-M12, M25,M27
79-24 4/6/79	November, 1977 MP Form 23	SCIENCE/I M90,M09-M12, M04	79-51 5/10/79	Dissemination of Laboratory Results	FO/A M90,M92
79-29 4/11/79	Recognized Laboratories for the TEA Nitrosamine Analysis	SCIENCE/K M90,M09-M12, M22,M28,M32, M50,M04	79-52 5/11/79	Export of Inedible Products to Great Britain	FPS/J M90,M09-M12, M26,M28
79-30 4/11/79	Term "ALL" on Labeling	MPSLD/F M90,M09-M12, M25,M27	79-53 5/11/79	Labeling Information	MPSLD/F M90,M09-M12, M94
79-31 4/12/79	Post-Mortem Inspection, Young Chickens	TS/C M90,M09-M12	79-54 5/14/79	Extension of Time to Implement New Uniform Line Speed Regulation	FO/C M90,M09-M12
79-32 4/25/79	Poultry Exports to the Netherlands	FO/FPS/J M90,M09-M12, M94	79-61 6/7/79	Export of Pork Meat and Products Containing Pork to West Germany (FRG)	FO-FPS/J M90,M09-M12, M94
79-33 4/30/79	Boneless Meat Reinspection of Reconditioned Lots	PPIS/G M90,M09-M12, M18,M28,M50	79-62 6/7/79	Recognized Laboratories For the TEA Nitrosamine Analysis	Science/K M90,M09-M12, M22,M28,M32, M50,M04
79-40 5/4/79	Modified Traditional Inspec- tion	TS-API/C M90,M92,M94, M09-M12	79-63 6/13/79	FSQS Form 6200-1	Science/I M90,M09-M12, M04
79-42 5/7/79	Poultry Carcass Inspection Program-Ducks	TS-API/C M90,M09-M12, M50,M94	79-64 6/15/79	Export to Monaco	FPS/J M90,M09-M12, M94
79-43 5/7/79	Export to Sweden	FPS/J M90,M09-M12, M26,M28	79-65 6/19/79	Spray-on Polyurethane	PFE/B M90,M09-M12, M94,M95,M50

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79-68 6/21/79	Use of Iodine in Processing Water	FESS/B M90,M09-M12, M94,M50	79-87 8/14/79	Poultry Parts with Abdominal Muscle	FPS/J M90,M10,M11, M14,M04
79-69 6/29/79	Approval of Partial Quality Control Programs	PPIS/G M90,M09-M12, M94	79-89 8/23/79	Export to Taiwan	FO-FPS/J M90,M09-M12, M94
79-70 7/2/79	End of Extension Period to Implement New Uniform Line Speed Regulation	FO/C M90,M09-M12, M15,M94	79-90 8/23/79	Export of Beef to Denmark	FPS/J M90,M09-M12, M26,M28
79-72 7/11/79	Carcass Reinspection--Turkey	SISP-TS/C M90,M09-M12, M25	79-91 8/23/79	Utilization of Energy	FESS/B M90,M09-M12, M94
79-73 7/18/79	Mandatory Humane Slaughter	SISP-TS/D M90,M09-M12, M26,M30	79-92 8/23/79	Export of Pork to Sweden	FPS/J M90,M09-M12, M26,M28
79-74 7/23/79	Export of Pork Offals to Spain	FPS/J M90,M09-M12, M94	79-97 9/18/79	Imported Product from Est. 3, Guatemala	FPS/J M90, M09-M11, M14, M04
79-75 7/23/79	Protection of Potable Water Supply on Official Premises	FESS/B M90,M09-M12, M94	79-98 9/18/79	Export of Edible Meat/By-products for Animal Food to France	FPS/J M90, M09-M12, M26, M28
79-78 7/26/79	Export to Canada	FPS-J M90,M09-M12, M94	79-99 9/26/79	Mailing to Residue Samples	DA-MPI/K M90, M09-M12, M25, M26, M04
79-79 7/26/79	Export of Meat to Canada	FPS/J M90,M09-M12, M26,M28	79-101 9/27/79	New Address for the Special Projects Unit (Formerly Special Projects Laboratory)	Science/K M90, M09-M12, M94
79-80 7/31/79	Export to Livestock Industry Promotion Corporation (LIPC) of to Japan	FPS/J M90,M09-M12, M26,M28	79-102 9/27/79	Export to Livestock Industry Promotion Corporation (LIPC) of Japan	FPS/J M90, M09-M12, M26, M28
79-82 8/1/79	Meat Exports to French Polynesia	FPS/J M90,M09-M12, M25,M28	79-103 9/27/79	Export of Edible Product for Animal Food to Great Britain	FPS/J M90, M09-M12, M94
79-83 8/3/79	Swab Test on Premises	Science/K M90,M09-M12, M94,M04	79-104 9/27/79	Export of Poultry to Argentina	FPS/J M90, M09-M12, M25, M27
79-84 8/3/79	Submission of Samples for Biological Residue Analysis	Science/K M90,M04,M09-M12	79-105 10-2-79	Use of Plastic Strip Doors	FESS/B M90, M09-M12, M93-M95, M50
79-85 8/8/79	Inspection of Imported Lamb and Mutton Carcasses	PPIS/J M90,M09-M11, M14,M04	79-106 10/5/79	Reimbursable Rates	MPI-MFS/A M90, M09-M12, M94
			79-107 10/25/79	DES Certification Requirements for Canada	FPS/J M90, M09-M12, M26, M28
			79-108	Export-Pork and Poultry to Japan	FO/J M90, M09-M12, M94

Number	Date	Subject	Orig. Staff Category Dist. Codes
79-109	10/30/79	Sources of PCB Contamination	DA/TS/B M90, M09-M12, M94, M50
79-110	10/30/79	Export of Pork to Spain	FPS/J M90, M09-M12, M94
79-111	11/8/79	The Reuse of Brine on Product in Impervious Casings	FESD/G M90, M09-M12, M28
79-112	11/14/79	Revocation of DES Certification Requirements	Science/J M90, M09-M12, M94, M50
79-113	11/19/79	Export Shipments to Singapore Transiting Hong Kong	FPS/J M90, M09-M12, M94
79-114	11/20/79	Submission of Weekly MP Form 404	IEDM/I M90, M10-M12, M18, M22, M28, M32
79-115	11/28/79	Testing of Canadian Pork for Sulfonamide Residues	FPS/J M90, M09-M11, M14, M04
79-116	11/30/79	Export of Meat and Poultry to the United Kingdom	FPS/J M90, M09-M12, M94
79-117	12/4/79	Reduction in Quantity of Contents	MPSLD/F M90, M09-M12, M94

BULLETINS DELETED<sup>1/</sup>

77-139/I	79-66/J
78-117/I	79-67/J
78-127/J	79-81/J
78-134/J	79-86/J
79-8/J	79-88/J
79-20/J	79-93/J
79-34/J	79-93-A/A
79-36/J	79-94/J
79-39/J	79-95/J
79-41/J	79-96/J
79-56/J	79-100/J

  
Paul Ragan  
Director  
Regulations Coordination Division

<sup>1/</sup> The letter next to the originating staff abbreviations or to the number of the bulletins deleted is the bulletin category.





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

## Meat and Poultry Inspection Manual

January 1980

CHANGE: 80-1

### MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
221 through 261u	221 through 261z	80-1

#### Bulletins Cancelled

Changes on pages 221 through 261z cancel MPI Bulletins 78-121, 78-143, 79-20, 79-32, 79-43, 79-44, 79-47, 79-49, 79-50, 79-52, 79-61, 79-64, 79-74, 79-78, 79-80, 79-82, 79-90, 79-92, 79-102, 79-103, and 79-110.





available and MPI inspectors are regularly assigned. F&V field officials will supply necessary instructions when request for sampling is made.

Time used for this service should be billed on Form MP 11. Show type of service and name of F&V Branch that requested sampling under "Remarks."

#### **21.17 PUBLIC HEALTH SERVICE**

Interstate quarantine regulations of U.S. Public Health Service provided for inspection of food sources supplying interstate carriers. Occasionally, this may involve survey of plants under Federal inspection. When requested, inspectors shall cooperate in such survey and if deficiencies are noted which are within MPI jurisdiction and responsibility, they shall take prompt action to correct them. However, they should not join with the inspection agency in any critical report that might indicate the plant is operating improperly.

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## PART 22

## EXPORT

## \* MEAT AND POULTRY PRODUCTS

## Subpart 22-A

\* (Regs: M-322; P-Subpart M, N, S)

## 22.1 GENERAL REQUIREMENTS

\* Poultry or poultry food products for  
 \* which export certificates are  
 \* requested by exporters, or required by  
 \* foreign countries, and all meat or  
 \* meat food products for export must be:

1. Federally inspected and meet the  
 requirements of importing country.  
 \* 2. Reinspected as specified in  
 \* section 22.3 (a) and (b).

3. Marked and/or labeled as  
 required. Shipping containers must  
 \* also be identified with export marks.

4. Accompanied by official export  
 certificate and other certifications  
 required by importing country.

5. Handled under sanitary  
 conditions.

The following minimum requirements  
 must be met before inspectors can per-  
 form inspection for export certifica-  
 tion:

a. Adequate space to present entire  
 lot for general inspection, sample  
 selection, and stamping.

b. Freedom from dust, vermin,  
 rodents, odors, etc.

c. Sanitary rust resistant metal  
 equipment (preferably stainless  
 steel).

d. Equipment surface contacting  
 exposed product shall be smooth and  
 constructed of acceptable material.

e. Adequate lighting (minimum 50  
 foot candles at inspection locations).

f. In exposed product examination  
 areas, ample supply of hot and cold  
 running water, handwashing facilities,  
 disposable towels, and liquid soap.

g. Cleaning and sanitizing agents  
 to wash facilities as needed.

h. Acceptable and conveniently  
 located restrooms.

i. Inspector's office or space to  
 prepare reports.

j. Adequate and properly trained  
 personnel to help the inspector in  
 export reinspection.

## 22.2 APPLICATION

Exporter may request product rein-  
 spection and certification for export  
 by completing MP Form 412 (see Part  
 20).

## 22.3 PRODUCT REINSPECTION

## (a) Exporters' Responsibility

The exporter shall arrange to have  
 the product so placed as to permit  
 selecting a representative sample.  
 For inspection purposes, a lot of meat  
 or poultry must represent only one  
 type of product and originate from one  
 plant. However, a lot may consist of  
 different sizes of the same item.

## (b) MPI Responsibility

The inspector must assure that all  
 products meet Federal regulations and  
 importing country's requirements as  
 specified in Subpart 22-B.

The product must be examined prior  
 to certification to determine its  
 acceptability by sensory evaluation  
 (sight, smell, and feel) as specified  
 in section 22.3(b)(1) and (2). The  
 inspector shall be particularly alert  
 to off-condition signs or evidence of  
 improper handling.

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\* If inspection shows product is not  
 \* sound and wholesome, the inspector  
 \* shall hold the lot pending disposition,  
 \* and notify his supervisor.  
 \* Supervisors with responsibilities over  
 \* export reinspection must review  
 \* inspectors' procedures periodically.

\* (1) **Unfrozen Product.** Examination  
 \* of individually sealed packages should  
 \* be done without breaking the package,  
 \* unless conditions or reasons exist  
 \* that cause the product to be suspect.

\* (i) **Official Establishment.** At an  
 \* official producing plant where the  
 \* inspector has knowledge the products  
 \* were properly handled and stored,  
 \* fresh or unfrozen--carcasses, cuts of  
 \* meat, poultry, poultry products,  
 \* etc.--require only routine reinspection  
 \* for condition. Such inspection  
 \* includes (1) visual examination of  
 \* overall lot, and (2) examination of at  
 \* least two opened shipping containers  
 \* for condition and label requirements.  
 \* If there are signs of poor product  
 \* handling or storage proceed as in  
 \* paragraph (ii) below.

\* (ii) **Outside of the Official**  
 \* **Establishment.** (This term is  
 \* defined as any place outside of any  
 \* official plant. Approved off-premise  
 \* freezing facilities are considered  
 \* outside of the official establishment).  
 \* For fresh unfrozen product,  
 \* at places other than producing plant,  
 \* the inspector is to visually examine  
 \* containers for signs of poor product  
 \* handling or storage (such as blood  
 \* soaked, or damp, dirty, torn, or  
 \* damaged cartons). If cartons show no  
 \* signs of poor handling or storage use  
 \* Table 22.1 to select sample units.  
 \* Sample units are to be randomly  
 \* selected from each lot and examined  
 \* for condition only.

\* If cartons show signs of poor  
 \* product handling or storage, open a  
 \* minimum of 10 of the affected cartons  
 \* and check product for soundness and  
 \* wholesomeness. If the product in  
 \* these cartons is sound and wholesome,  
 \* at packer's option, allow repackaging of

the lot. The repackaging shall be  
 done under MPI supervision and at  
 packer's cost under the provisions of  
 Identification Service.

If inspection of affected products  
 shows product is not sound or whole-  
 some, the inspector shall hold the lot  
 pending disposition and notify his  
 supervisor.

Table 22.1 - Sample Selection

Lot size pounds	1/ Shipping Containers
7,999 or less	3
8,000 to 23,999	6
24,000 and over	9

1/ Only one sample unit may be taken  
 from each shipping container. Sample  
 unit is a whole bird, roast, etc., or  
 6 pounds of bulk packaged product, or  
 approximately 2 pounds of packaged  
 retail units.

(2) **Frozen Product.** Examination of  
 individually sealed packages should be  
 done without breaking the package,  
 unless conditions or reasons exist  
 that cause the product to be suspect.

(i) **Official Establishment.** At an  
 official producing plant where the  
 inspector has knowledge that products  
 of current production (not to exceed  
 90 days) were properly handled,  
 stored, and frozen--carcasses, cuts of  
 meat, poultry, poultry products,  
 etc.--require only reinspection for  
 condition. Such inspection includes  
 (1) visual examination of overall lot,  
 and (2) examination of at least  
 two opened containers for condition  
 and label requirements. If there are  
 signs of poor product handling or  
 storage, or product has been in stor-  
 age more than 90 days, proceed as in  
 paragraph (ii) below.

(ii) **Outside the Official**  
**Establishment.** For frozen  
 product, at places other than  
 producing plant, the inspector is to  
 visually examine containers for signs



\* of poor product handling or storage  
 \* (such as blood soaked, or damp, dirty,  
 \* torn, or damaged cartons). If cartons  
 \* show no signs of poor handling or  
 \* storage use Table 22.1 to select  
 \* sample units. Sample units are to be  
 \* randomly selected from each lot and  
 \* examined for condition only.  
 \* Individual meat cuts, tray packed  
 \* poultry parts, or whole poultry  
 \* carcasses need to be sufficiently  
 \* tempered so the product can be  
 \* examined for condition. Frozen bulk  
 \* packed products such as pork livers,  
 \* boneless beef, giblets and fat should  
 \* be completely defrosted or a sample  
 \* unit taken from the center of the  
 \* product and completely defrosted.  
 \* After examination, if defrosted  
 \* samples are not solidly refrozen, they  
 \* shall not accompany the shipment.  
 \* If cartons show signs of poor  
 \* product handling or storage, open a  
 \* minimum of 10 of the affected cartons  
 \* and check product for soundness and  
 \* wholesomeness. (Defrost or temper as  
 \* described above.)  
 \* If the product in these cartons is  
 \* sound and wholesome, at packer's  
 \* option, allow repacking of the lot.  
 \* The repackaging shall be done under  
 \* MPI supervision and at packer's cost  
 \* under the provisions of Identification  
 \* Service.  
 \* If inspection of affected products  
 \* shows product is not sound or  
 \* wholesome, the inspector shall hold  
 \* the lot pending disposition, and  
 \* notify his supervisor.

(iii) **Freezing of Poultry Products.**  
 Poultry product leaving the official  
 plant in unfrozen state and which is  
 not labeled "frozen" is not eligible  
 for export if frozen later. Poultry  
 product could be frozen in an official  
 plant even though not labeled "frozen"  
 and be eligible for export, if the  
 inspector or grader can determine that  
 it was frozen under supervision. When  
 the inspector or grader cannot  
 determine that the poultry product was  
 frozen under supervision, an export  
 certificate should not be issued.  
 80-1

(3) **Canned Product.** When the  
 inspector has knowledge that the  
 canned meat and poultry products are  
 from current production (within 30  
 days for perishable; within 90 days  
 for shelf stable), export inspection  
 shall include: a. A visual examination  
 of overall lot, and b. Examination of  
 at least 2 opened cases for labeling  
 and condition of cans.

Other production must be reinspected  
 as required in Subpart 18-H under  
 "Container Condition." Depending upon  
 plant's history of product compliance,  
 use reduced, normal, or tightened  
 plan. Without an established history,  
 use normal plan.

## 22.4 EXPORT CERTIFICATION

### (a) Certificate Preparation

Export certificates may be prepared  
 by plant employees under supervision  
 of MPI personnel.

When it is more convenient and  
 economical MPI-FO may request the  
 Poultry Grading Branch, FSQS Poultry  
 and Dairy Quality Division, to issue  
 export certificates on poultry  
 products outside official plants.

Export certifications in addition to  
 those covered in Parts 322 and 381 of  
 the regulations, such as certified  
 exempted product will be handled under  
 Parts 350-362 of the regulations.

MPI certifying inspector shall sign  
 original certificate in ink. He is  
 officially authenticating that product  
 described is inspected and passed,  
 sound, wholesome, and correctly label-  
 ed at the time the certificate is  
 issued. He must determine that all  
 country of destination requirements  
 are met.

When foreign country requires certi-  
 ficates to be signed by a veterinar-  
 ian, the professional degree (such as  
 D.V.M.) should be indicated after the  
 signature--name should be typed under  
 signature. Supplemental certifica-  
 tions, when typed on the reverse of  
 the export certificate or on USDA



letterhead stationery, should also be signed, and where possible by the same person who signs the face of the certificate. Certifications typed on separate stationery should bear the serial number of the regular export certificate.

The product identity or description entered on the certificate must be limited to the label terminology on the approved label applied to meat or poultry product being certified. For example, when certifying poultry for export, close attention must be given to the standards for kinds, classes, and parts of raw poultry. The use of the term "chickens", by itself, is incorrect to identify broilers, fowl, etc.

Additional statements, such as "lymph nodes on", "lard, current production", etc., should not be added to the product's name on the certificate. Applicable statements, such as "fresh", "frozen", etc., which comply with the regulations may be used.

Exporters wishing to certify special characteristics of product such as types of pack or cut, weight ranges of product, quality, type, etc., to satisfy supplier-purchaser agreement or specifications, should be informed such certification is available on a reimbursable basis from the FSQS grading services.

#### \* (b) Export Mark

Each shipping container of product accepted for export shall be stamped legibly with the export mark bearing the number of the export certificate issued for the lot. All labeling must be completed before stamping shipping containers with export mark.

The inspector shall supervise the stamping of shipping containers with the export mark.

#### (c) Certificate Distribution

\* See regulations 322.2 and 381.105. When more copies are needed, the exporter may photostat completed certificates.

#### (d) Official Seal

The USDA official inspection seal will be used as required in Subpart 22-B.

#### (e) Nonofficial Location

MPI personnel may reinspect and certify federally inspected product located at other than official establishments.

Occasionally, product for export may not be within circuit's reasonable geographic limits, or circuit's workload prevents assignment of personnel. In these instances, the applicant should submit his request to the Area Supervisor.

Reimbursable expenses. Exporters requesting such service shall reimburse MPI for travel, subsistence, and any overtime that an inspector incurs while away from his official station. Base time is not a reimbursable expense.

#### (f) ID Service

Repackaging federally inspected product for export, at other than official plant, shall be done under Identification Service which is reimbursable.

#### (g) Ineligible Product

Federally inspected product is ineligible for export certification if cut up, prepared, or further processed in other than official establishments.

#### (h) Casing Certificate

MP Form 415-4 may be issued for casings to be exported to any country, provided it meets the requirements of the importing country.

#### (i) Inedible Product

MP Form 415-3 may be issued for export of casings, bladders, hoofs, horns, grease, etc. (see Part 26 and 312.8 of the regulations). Inedible products with physical characteristics of products fit for human food (kidneys, livers, spleens, etc., handled as inedible products) may not be exported unless denatured as

\* prescribed in Section 325.13 of the  
 \* regulations. This does not apply to  
 \* lungs or lung lobes, which are  
 \* naturally inedible. Inedible poultry  
 \* carcasses and parts may be exported  
 \* provided the provisions of 381.193 of  
 \* the regulations are complied with.  
 \* MP Form 506 should not be used to  
 \* export inedible material.

#### (j) Inedible Byproduct; Certification

Certification of inedible material for export--fertilizer, dried blood, bonemeal, etc.--including a description of processing and handling method, temperature to which article has been heated, and length of time maintained, can be done under "Certification Service" for inedible animal byproducts administered by Veterinary Services (VS; ANH Div. Memorandum 594.1).

When this material is prepared or handled in an official plant, MPI acts for VS. Use letterhead type certificate and show that the certification is by VS with MPI circuit supervisor acting for them. VS Washington staff deals directly with MPI supervisors and gives instructions to carry out these functions.

#### \* (k) Recertification

A new export certificate may be issued only under the following conditions:

1. Necessary information was not placed on the original certificate.
2. Incorrect information was placed on the original certificate.
3. Name of consignee or exporter has changed, or a certificate has been lost.

A request to increase the box count or total net weight shall not be honored before reinspecting the product.

A request for new certificate(s), except for lost certificates, shall be accompanied by original and all copies of first certificate.

\* New Certificate. More than one

export certificate may be issued in lieu of another to provide an export certificate with each part of the lot shipped to more than one consignee, provided the lot was originally manifested in sufficient detail to enable the direct correlation of containers, identification, and corresponding weights on the new certificate, and provided the original certificate is returned for cancellation. The new certificate shall show the following statement in the left margin: "Issued in lieu of Certificate No. \_\_\_\_\_. The export mark on the product covered by this certificate shows Certificate No. \_\_\_\_\_."

Old Certificate. The certificate that is superseded when another is issued in lieu thereof, shall if available, be surrendered to the inspector and marked by him to show in the left margin the number of the certificate which supersedes it as follows: "Superseded by No. \_\_\_\_\_."

## 22.5 CONTROL OF CERTIFICATES AND STAMPS

### (a) Record Inventory

All export certificates and stamps shall be controlled. An inventory shall be maintained at each area office of certificates and stamps received, issued, and on hand.

MPI personnel at each plant shall maintain a current inventory record of export certificates and stamps received and issued, and of any voided certificate. Such record shall include all pertinent information on export shipment, and shall coincide with area office inventory.

### (b) Security

Export certificates, stamps, and pertinent inventory records must be maintained under official lock or seal.



\* 22.6 NET WEIGHT

- \* Products must be properly labeled as  
 \* to net weight. If the inspector has  
 \* reason to believe product is under-  
 \* weight, he should check net weights as  
 \* per Subpart 18-K of the Manual. When  
 \* short weight is found, do not allow  
 \* product to be exported until it is  
 \* correctly marked.

22.7 REIMBURSABLE SERVICES

(a) Overtime, Holiday

Work performed during overtime or holiday hours shall be reported on MP Form 11 and will be billed to the plant.

\* (b) Voluntary Inspection and  
 \* Certification Service

- \* Any inspections, certifications, or  
 \* statements, imposed by other countries  
 \* in addition to MPI requirements  
 \* (MP Form 412-3, MP Form 414-3, MP  
 \* Form 506), are reimbursable and will  
 \* be made only at plant's or exporter's  
 \* request. Applicant will be billed for  
 \* all inspection time used to develop  
 \* facts and supervise product (see  
 \* Parts 350 and 362 of Meat and Poultry  
 \* Inspection Regulations; Certification  
 \* Service for inedible animal byproducts  
 \* administered by VS).

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REQUIREMENTS  
 FOR  
 IMPORTING COUNTRIES

Subpart 22-B

(Regs: M-322; P-Subpart M)

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- All products for export shall meet the importing country's requirements. Ex-  
 \* porters are responsible for determin-  
 \* ing that they comply with these  
 \* requirements and providing the neces-  
 \* sary documents.

22.17 ADDITIONAL REQUIREMENTS

(a) No Estrogens Used \*

Since estrogens have been excluded from use in chickens and turkeys, inspectors are authorized to include the wording "No Estrogens Used" on export certificates unless there is specific reason for its omission. Exception. This certification is not authorized for poultry product prepared from roasting chickens and capons.

(b) Unscalded Stomachs

France, Japan, Korea (South), Mexico, and Peru will accept unscalded (undenuded) beef stomachs for edible use. Such stomachs shall come from U.S. inspected and passed carcasses and be properly washed and handled as regularly prepared tripe, except for scalding.

Only acceptable clean stomachs from official plants can be certified for export. Shipping containers shall be prominently marked "Unscalded Beef Stomachs For Export to (Name of Country) Only."

IMPORTING COUNTRIES

Following are countries importing meat and/or poultry products from the United States, and their requirements.

22.18 AFRICA (REPUBLIC OF SOUTH)

Meat Products

Animal Casings. Exporter must obtain a permit from the Department of Agricultural Technical Services of the Republic of South Africa. The reverse side of the veterinary health certificate will be completed by an authorized MPI veterinarian. The animal disease status in the United States is such that certification may be routinely carried out.

22.19 ALGERIA

Meat Products

For products or casings, issue MP Form 412-11.

**22.20 ARGENTINA****Meat Products**

Export certificate shall be visaed by consul of that country.

**22.21 AUSTRALIA****(a) Meat Products**

(1) Fresh, frozen. Fresh or frozen meat and meat products are not eligible for export.

(2) Cooked, canned. Cooked meats and cooked meat products in hermetically sealed cans may be exported. An authorized MPI veterinarian shall certify that (1) products are from animals slaughtered for human food in official U.S. establishments or approved foreign plants, (2) such animals received ante- and post-mortem veterinary inspection at time of slaughter and were free from contagious and infectious disease, and (3) products were not exposed to infection before export.

For canned product, manufacturer shall also declare that during processing all can content was heated to not less than 100° C. (212° F.). Temperature and time of process shall be endorsed by an MPI veterinarian with a certificate stating that he is familiar with product process and he does not have reason to doubt manufacturer's declaration.

(3) Casings. Issue MP Form 415-5. Casings must be the product of and totally prepared in U.S.

(4) Inedible. Cattle hides are not permitted entry from countries with foot-and-mouth disease. They must be accompanied by a certificate from an MPI veterinarian stating that hides are from cattle slaughtered for human food.

**(b) Poultry Products**

(1) Canned. Only canned poultry products are eligible for export to

Australia. Besides MP Form 506, a certification shall be made by manufacturer and inspector (jointly) on firm's letterhead. Such certification shall consist of:

a. A declaration by the manufacturer stating that all can content was heated to not less than 100° C. during processing. Temperature and time used shall be stated.

b. A certification by the inspector that he is familiar with product process, and does not have reason to doubt manufacturer's declaration. Inspector's part of the certificate shall read:

"I certify that I am familiar with product process (insert name of product) and I have no reason to doubt manufacturer's declaration."

John Doe

USDA Inspector

(2) Labels. Trade description shall be in the form of a principal label or brand, prominently and, as practicable as possible, permanently affixed to product. It shall contain the following prominent and legible wording:

a. Name of country where products are made or produced (Product of USA).

b. True description of product. Where any weight or quantity is declared, it shall specify whether gross or net. Any matter included on the label or brand, additional to that specified in the regulations, shall not contradict or obscure specified particulars by illustration, wording, or size of lettering.

**22.22 AUSTRIA****(a) Meat Products**

(1) Beef. The following statement will be made either on reverse of regular export certificate or on departmental letterhead: "This is to certify that rinderpest, foot-and-mouth disease, and contagious pleuropneumonia did not exist in the United States during the 12 months preceding slaughter of animals from which these products were derived."



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(2) **Pork.** In addition to the above certification, the following is required for fresh (frozen) pork/byproducts:

"Hog cholera, African swine fever, Teschen disease, and swine vesicular disease have not existed in the State of animals' origin during the 6 months preceding slaughter of the animals from which these products were derived."

For pork meat (not byproducts), add also the following:

"The meat has been stored for at least 30 days at a temperature not above -15° C. (+5° F.) under the control of an official veterinarian." The diseases listed do not exist in the United States. Each pork liver must be branded with the official inspection legend.

The export certificate and the additional statements on the reverse must be typed with the same typewriter and signed by the same MPI veterinarian.

(3) **Casings.** Issue MP Form 415-5.

(b) **Poultry Products**

Issue MP Form 506. The following statement shall be typed in the "remarks" section:

"The undersigned certifies that the above designated product came from poultry which originated in flocks in the United States in which within 40 days of slaughter no outbreak of Newcastle disease was officially noted and which were not quarantined because of outbreaks of diseases communicable to poultry."

Note: The United States is free of viscerotropic velogenic Newcastle disease.

Plant management is required to identify flocks and their origin to the veterinary inspector in charge sufficiently in advance of slaughter to enable him to execute the export certificate.

22.23 **BELGIUM**

(a) **Meat Products**

Issue MP Form 7, Certificate of Wholesomeness, for exports of fresh meat and meat byproducts.

Issue MP Form 95 for processed meat food products.

These certificates require that ante-mortem inspection be conducted by a veterinarian. The alternative procedure in section 9.6 meets this requirement, provided a veterinarian does ante-mortem inspection of the animals whose meat, product, or byproduct is to be exported to Belgium. Exporters must establish product identity and satisfy certifying official that product meets this requirement.

Belgium import regulations apply to all meat, including horsemeat, and all processed and canned products with more than 5 percent meat by weight.

(1) **Fresh, frozen.** The following fresh or frozen products are eligible for entry:

a. Beef, veal, horsemeat--bone-in or boneless pieces weighing at least 3 kilos (6.6 pounds). \*

b. Beef or horsemeat tenderloins of any weight. \*

c. Pork--bone-in hams, loins, and bacon from back and breast.

d. Mutton, lamb, and goat meat--bone-in legs, shoulders, and loins.

e. Unboned heads of all species.

f. Byproduct (edible)--hearts, kidneys, livers, tongues, brains, intestines, stomachs, pancreas, and thymus. Large intestines and stomachs must be scraped and scalded.

Wrapper or container labels of byproduct, including livers, must show inspection legend.



(2) **Brands.** Each piece or cut of fresh meat, chilled or frozen, shall be marked with legible brands. Carcasses less than 132 pounds shall have four brands on shoulders and external surfaces of hind legs; those over 132 pounds at least four brands on each side, placed on thigh, loin, back, and shoulder. Pork carcasses shall also be branded on ribs.

(3) **Labels.** Labels must be approved by MPSLD. One label shall be affixed outside container and one shall be placed inside. A label need not be on the container if all cans or packages therein bear identical labels.

The label shall show kind of meat, official number of processing or producing plant, and country of origin.

(4) **Casings.** Identify containers with inspection mark shown in the regulations (312.8). Accompany each shipment with MP Form 412-8; the words "animal casing" are substituted for "products." Nodular casings shall be described on the certificate as "Nodular (not clear)."

#### (b) Poultry Products

Issue MP Form 506 and MP Form 47. To comply with item (e) of MP Form 47, the owner or producer of poultry to be exported must sign a certificate stating all requirements in such item. The certificate must be given to the MPI officer signing the form. Product with bastings or tenderizers is not permitted.

### 22.24 CANADA

#### Certificate and Stamp

All certificates accompanying product for export to Canada must be signed by MPI veterinarians. On such certificates, veterinarians should indicate "D.V.M." (or equivalent degree) after their signature.

Export stamp showing certificate number must be applied to main panel of each carton.

#### (a) Labeling

(1) **Prepackaged product.** All consumer-size packages of meat and poultry products must comply with the Canadian labeling regulations which require:

a. In English and French, the product name and the net quantity of the contents declared in avoirdupois and metric units on the principal display panel.

b. The name and address of the manufacturer or first dealer ending with U.S.A. to be shown on the main panel with all mandatory requirements. The first dealer must either be a registered tenant of a USDA inspected plant or a Canadian distributor.

c. An ingredients statement in English and French.

(2) **Quebec requirement.** A Quebec provincial "Order-in-Council" (4-15-67) requires "French" on labels of products marketed in the Province. Inscriptions in another language must not precede those in French. The Order requires that food labels show:

a. Product nature, composition, use, exact quantity, origin, etc.

b. Identity of manufacturer, preparer, conditioner, or processor.

c. Place of manufacture, preparation, conditioning, or processing of product. Imported product must be marked with the country of origin name.

#### (b) Meat Products

(1) **MP Form 412-3.** It must show consignor's name and address and establishment no.(s) of plant(s) from which shipment was made. If product was prepared in a plant other than the exporting plant, statement on certificate should say, "products prepared at est. no. \_\_\_\_\_." Give producing plant's est. no. Exporting plants will not be permitted to change labels or carton lids to show their own establishment name and number.

Since the addition of chlorine to \*

## Part 22

\* water for reasons other than pot-  
 \* ability is prohibited by Canadian reg-  
 \* ulations, the following statement must  
 \* be typed on reverse of MP Form 412-3:  
 \* "The meat or meat products contained  
 \* in this shipment have not been sub-  
 \* jected to hyperchlorinated water."  
 \* Products such as prime steam lard and  
 \* tallow do not require this statement.

(2) Diethylstilbestrol (DES) certi-  
 fication. An additional export re-  
 quirement with respect to DES will  
 apply to all exports to Canada of live  
 cattle and sheep (except animals ex-  
 ported for breeding purposes), beef/  
 veal/mutton/lamb, their byproducts,  
 and meat food products containing  
 beef/veal/mutton/lamb.

(i) Live cattle and sheep. For such  
 animals, the health certificate with  
 the added statement "I certify, to the  
 best of my knowledge and judgment,  
 that the cattle (or sheep) identified  
 on this certificate have never been  
 fed or implanted with DES and that the  
 animals were accompanied by certifica-  
 tion from the owner and accredited  
 veterinarian as specified for ship-  
 ments destined for Canada" will be re-  
 quired on certification by the Federal  
 veterinarian making the export inspec-  
 tion or endorsement for such livestock  
 to be exported to Canada.

(ii) Beef, veal, mutton, lamb. For  
 beef/veal/mutton/lamb, byproducts, and  
 meat food products, MP Form 412-3,  
 with the added statement, "I certify,  
 to the best of my knowledge and judg-  
 ment, that the meat and/or meat food  
 products identified on this certifi-  
 cate were derived from livestock which  
 have never been fed or implanted with  
 DES and that the animals from which  
 such meat and/or meat food products  
 were derived were accompanied to the  
 slaughtering establishment by certifi-  
 cation from the owner and accredited  
 veterinarian as specified for ship-  
 ments destined for Canada" will be

required as the basis for eligibility  
 of such articles for export to Canada.

Such certifications may be issued  
 provided a satisfactory method is  
 developed for identifying and certify-  
 ing specific lots of animals delivered  
 to the plant for slaughter or offered  
 for export. Advance arrangements must  
 be made by the plant, or for livestock  
 by the shipper, to have cattle/sheep/  
 lamb or products thereof intended for  
 export to Canada accompanied by writ-  
 ten certification from the owner that  
 the cattle/sheep/lambs in the consign-  
 ment have never been fed or implanted  
 with DES. The certification statement  
 must be as shown in Chart 22.1 and  
 must include information requested.  
 The owner is understood to be the  
 livestock producer who raised and/or  
 fed the animals identified on the  
 owner certification statement, and has  
 had in his possession cattle for at  
 least 120 days and sheep for at least  
 45 days. Further certification will  
 be required by an accredited veteri-  
 narian that insofar as he can deter-  
 mine from inspection of such animals  
 and premises and ongoing personal  
 knowledge of the operation that the  
 animals had never been fed or im-  
 planted with DES. Such certification  
 shall appear on the certificate pro-  
 vided by the owner (Chart 22.1). In  
 addition to the above requirements,  
 the owner must present evidence he has  
 attended an Export Seminar where  
 Canadian requirements were explained  
 by USDA officials. The accredited  
 veterinarian must see this document  
 (Chart 22.2) before countersigning the  
 owner certification of animals.

Cattle offered for export or slaugh-  
 ter must be individually identified by  
 right eartag or shoulder backtag num-  
 ber on the owner's health certificate.  
 If sequential eartags or backtags are  
 used, listing of the first and last  
 numbers in the sequence on the owner  
 certification will be acceptable.  
 Eartags or backtags are to be furnis-  
 hed by the owner.

In lieu of individual identification by eartag or backtag, a group of sheep or lambs destined for slaughter in the United States for subsequent shipment as meat or use in meat products for

export to Canada may be identified by numbered seals on the truck or railroad car used for shipment. The seals must be broken by a USDA inspector and the numbers verified with those listed

Chart 22.1 - \*Owner certification of animals

I have been instructed in and have agreed to meet Canadian requirements prohibiting administration of diethylstilbestrol (DES) as a growth promotant.

I hereby certify to the United States Department of Agriculture that I was the owner of the livestock described below when they were delivered by me to \_\_\_\_\_ (official establishment or shipper) on \_\_\_\_\_, for slaughter/export and that such livestock were never fed or (date) implanted with DES while in my possession. I further certify that DES is not used as a growth promotant on my premises, that the cattle were in my possession at least 120 days and sheep at least 45 days before shipment and, to the best of my knowledge, did not receive DES at any time in their lives.

I understand that a false statement in this certificate may result in prosecution under Federal law.

Number	Cattle/Sheep	Breed
Shoulder backtag or right eartag numbers		
Signature of Owner		
Address		
Date		
Location of Premises		

I hereby certify that I am accredited by the United States Department of Agriculture. I further certify that I have visited the premises and examined the livestock in question and that, based on my visits and personal knowledge of the premises from which the above described livestock were shipped, to the best of my knowledge, DES has not been administered as a growth promotant to any livestock on the above premises. I further certify that the owner is engaged in livestock production or feeding and has in his possession a document certifying that he has received instruction in Canadian requirements prohibiting administration of DES as a growth promotant and signifying his agreement to meet such requirements.

Veterinarian

Address

Date

\* The definition of an "owner" shall also be interpreted to include his duly authorized "agent" such as a feedlot manager who is in complete charge of the animals as in the case of a custom feedlot operation.



## Part 22

on the "Owner's Accredited Veterinarian's DES Certification" form.

Live cattle or sheep for feeding or slaughter destined for Canada must also be accompanied by a health certificate (VS Form 17-140) to a port of export where USDA veterinary inspection is available. The animals in the shipment must be individually identified on the VS Form 17-140 which must be signed by an accredited veterinarian. If sequential eartags or backtags are used, listing of the first and last numbers in the sequence on the VS Form 17-140 will be acceptable. In addition, there will be affixed to the VS Form 17-140 the written certification regarding DES from the owner and his accredited veterinarian. This certification must be as shown in

Chart 22.1 and must include all information requested. The port veterinarian shall examine the owner's certificate, the VS Form 17-140, and a sufficient number of animals in each load to determine that the animals in the shipment are the same as those identified on the certificates. With the use of a rubber stamp that shall be provided, the port veterinarian will place the certification required by him on the face of the VS Form 17-140 in the space provided for USDA endorsement. The certification so applied takes the place of the usual endorsement when signed and dated by the port veterinarian. The port veterinarian must remove and retain the owner's certificate before allowing the livestock to go forward accom-

Chart 22.2 - Export Seminar; Shipment to Canada

<p>This is to certify that I, _____,</p> <p style="text-align: center;">(name)</p> <p>_____</p> <p style="text-align: center;">(address)</p> <p>am a producer or feeder of livestock and wish to be able to qualify such livestock, or meat therefrom, for entry into Canada under Canadian requirements prohibiting administration of diethylstilbestrol (DES) to food animals as a growth promotant. I have attended an instruction seminar in these requirements sponsored by the U.S. Department of Agriculture. I understand the specific requirements necessary and signify that I will meet such requirements for shipments leaving my premises as qualified for entry into Canada.</p> <p style="text-align: right;">_____ Owner</p> <p>_____ *USDA (Agency)</p>
--

\*USDA official will not issue such document unless he has knowledge that the owner is in the business of producing or feeding livestock.

panied by the VS Form 17-140. The owner's certificate will then be mailed to the VS veterinarian in charge for the State of origin of the animals. The above procedure applies only to cattle or sheep destined for Canada for feeding or slaughter. All other livestock must be accompanied by an endorsed VS Form 17-140 as usual.

For cattle or sheep for slaughter in the United States, the owner certification must be delivered to the inspector in charge at the slaughtering establishment prior to ante-mortem inspection who shall mail the certificate to the VS veterinarian in charge for the State of origin.

In those situations where carcasses move to another establishment for cutting or fabrication or meat moves to another establishment for inclusion as an ingredient in meat food product, it will be necessary to maintain the identity of such shipments as eligible for the additional certification. It will be the responsibility of the plants involved in such movements to arrange in advance for the maintenance of identity of such shipments. Shipments of articles eligible for the certification statement between establishments should be covered by a modified MP Form 408 stating the shipment is eligible for the certification statement. The identity of such shipments must be maintained in the receiving establishment until the articles proposed for export to Canada are ready for the issuance of MP Form 412-3 and the application of export stamps.

Additional inspection time involved in responding to request for certification of meat and meat products to Canada will be reimbursable as provided for in Part 350 of the regulations and section 26.2 of the manual. Inspection time for live animals offered for export under these procedures that involves work outside regular duty hours is reimbursable as provided for in Title 9, CFR, Part 97.

(iii) Beef/veal/mutton/lamb from other countries. DES certification may be omitted if it can be certified that the beef/veal/mutton/lamb in the product was derived from meat imported into the United States from a country that prohibits the use of DES as a growth promoter and is recognized as such by Canada. The following countries are so recognized: Argentina, Australia, Belgium, Brazil, Denmark, France, the Federal Republic of Germany, Iceland, Ireland, the Netherlands, Italy, New Zealand, Northern Ireland, Poland, Sweden, Switzerland, Uruguay, Yugoslavia, and Paraguay. Establishments wishing to prepare such products for export to Canada must identify their proposed preparation of product for Canada in advance to the inspector in charge. In concert with plant management, an identification and control system must be established for identity of the beef/veal/mutton/lamb ingredient through formulation, processing, labeling, storage, and packing for shipment. MP Form 412-3 covering exports prepared as described above must bear the added statement "The (beef) (veal) (mutton) (lamb), byproducts, or meat food products thereof covered by this certificate originated in a country, recognized by Canada, where the use of diethylstilbestrol is prohibited as a growth promotant."

(iv) Beef from Canadian cattle. Beef, beef products, and beef byproducts, if from Canadian cattle directly transported to federally inspected plants in the U.S. for immediate slaughter, may be exported without DES certification. VS maintains a list of plants approved for slaughter of such cattle (VS Memorandum 591.15). Adequate identity of animals and their products must be maintained. Products to be exported need only be accompanied by MP Form 412-3, signed by an MPI veterinarian, showing the following statement on the reverse: "The



meat products identified on this certificate were derived from cattle of Canadian origin transported for immediate slaughter. The identity of the products as derived from Canadian origin cattle has been maintained through slaughter, chilling, further processing, and packaging for export to Canada."

Beef identified as being derived from cattle of Canadian origin may be shipped between official plants under seal as prescribed in section 312.5(a) of the regulations, if accompanied by an MP Form 408. Identity of fresh or processed product must be further maintained at receiving plants if intended for export to Canada. Time involved for inspection procedures other than those required by the regulations and/or the Manual is reimbursable (See Part 350 of the regulations and section 26.2 of the Manual).

(v) Beef from Michigan cattle. Only beef and meat food products containing beef from cattle of the beef breed are permitted entry into Canada from Michigan (for dairy cattle see (b)(6)g of this section). In addition to DES certification, the following specific statement must be typed on MP Form 412-3:

"I certify that the (beef) (meat food products containing beef) identified on this certificate were derived from Michigan cattle of the beef breed."

Such certification may be issued, provided a satisfactory method is developed for identifying specific lots of cattle of the beef breeds delivered to the slaughter establishment. Advance arrangements must be made between plant management and the veterinarian in charge for the identification of lots intended for Canada prior to ante-mortem inspection. Canadian DES certification requirements will in their application assure the maintenance of identity of subject beef and meat products containing such beef up to the time of final packaging and export certification.

(3) Eligible countries. Products originating from approved plants in the following countries are permitted entry into Canada: Argentina, Australia, Brazil, China (Peoples' Republic of), Czechoslovakia, Denmark, France, Germany (Federal Republic of), Honduras, Hungary, Ireland, Paraguay, Uruguay, Poland, Romania, Switzerland, United States of America, and Yugoslavia.

(4) Descriptive terms. Descriptive terms applied to meat or meat product must be consistent with Canadian Food and Drug Regulations, and its Meat Inspection Regulations.

(5) Eligible product.

(i) Carcass. Carcasses, sides, or quarters must be intact. Those with trimmed areas, severed joints, missing parts, and removed peritoneum, pleura, or body lymph nodes are unacceptable.

(ii) Beef hearts. Make at least four incisions in the interventricular septum and inner surfaces of the heart, as part of the post-mortem procedure for cysticercus bovis inspection.

(iii) Livers.

a. Whole livers shall have hepatic lymph nodes intact. \*

b. Skinned, deveined livers without hepatic lymph nodes prepared for subsequent slicing in Canada will be permitted entry only into a registered establishment. \*

c. Sliced livers in consumer-size packages are accepted without hepatic lymph nodes. \*

(iv) Spleens, lungs, udders, etc. Spleens, lungs, udders, mucous membranes, and parotid salivary glands are prohibited in meat food products.

(v) Sausage. Antioxidants are not permitted in sausage. Soya and other extenders are permitted, but products

containing them must be labeled as extended meat products. Extenders must be nutritionally equivalent to the meat they replace, must meet all the requirements of the Canadian Food and Drug Regulations, and be approved by the Canadian Meat Inspection Division. Exporters may contact this Division for details.

(vi) **Casings.** Issue MP Form 415-5 and show establishment number. Certify only casings prepared under full-time inspection.

Casings originating in U.S. and shipped to other countries for processing, or casings from countries other than Australia and New Zealand, are not eligible.

\* Casing plants located outside official plants may apply for reimbursable service under Part 350 of the regulations. The inspector will certify only casings originating in official plants and processed under his supervision.

(vii) **Inedible.** The following statement must be typed on MP Form 415-3: "The material described on this certificate originated in an establishment operating under U.S. Federal inspection and was derived from animals that received ante- and post-mortem inspection and were passed for food purposes." Canadian regulations do not require decharacterization of animal products which are not legally permitted in Canada as ingredients of food products for human consumption. U.S. meat inspection regulations, however, require decharacterization of all inedible products except lungs. Those products which are capable of use as human food but are exported to Canada as animal food also require decharacterization. These include spleens, tripe, chicken necks, and livers. Use finely powdered charcoal or Birkoline B. Any other method of decharacterization requires prior approval of the Meat

Inspection Division in Canada. Ground bone is not acceptable for decharacterization. Decharacterization \* should be adequate to preclude use of the product for human food, but should not be so excessive as to spoil the product for its intended purpose. Cartons must be labeled as follows:

Decharacterized (product name)

Inedible unfit for food

Packers' name and address

Plant number without inspection

legend. (do not use "establishment" in relation to number)

Net weight      lb. (not lbs.)

"Keep refrigerated" or "Keep frozen"

Product of USA

For label approval, see 22.24(c)(4)(i).

**(viii) Pharmaceutical products.**

Only organs saved from inspected and passed animals may be exported to Canada for pharmaceutical use.

A certificate prepared on USDA/FSQS letterhead is required:

Est. No.      Place      Date     

Name and address of consignor     

Name and address of consignee     

Name of carrier     

I, (Name of MPI Veterinarian), hereby certify that the following described shipment consists of products which were obtained from animals that have received ante- and post-mortem veterinary examination and that they have been handled and prepared in a manner permitted by the regulations of the Federal Meat Inspection Act of the United States. These products are intended for pharmaceutical use only.

Number of packages     

Net weight     

Description     

Shipping marks     

      
Veterinarian under authority of  
the Federal Meat Inspection Act  
of the United States.



(6) **Prohibited importation.** The following importations are prohibited.

- a. Meat from boars.
- b. Meat trimmings too small to permit adequate inspection. Individual pieces must not be less than the size of a 2" cube or equivalent.
- c. Pork skins (attached and detached) with black hair roots.
- d. Product with freezer burns or areas of dehydration.
- e. Artificially colored product.
- f. Meat inspected or identified under Part 350 of the regulations.
- g. Beef and meat food products containing beef from dairy cattle originating in the State of Michigan (PBB).
- \* h. Meat and poultry products other
- \* than prime steam lard and tallow which
- \* have been subjected to hyperchlori-
- \* nated water.

(7) **Container and markings.** Bulk product - primal cuts such as pork hams, skinless pork bellies, etc., must be individually stamped with the USDA inspection legend.

The use of combo bins for export of frozen meat cuts is not permitted. Combo bins with fresh meat cuts must be consigned directly to Federal registered establishments and not to storages. Combo bins or cartons must have the mandatory information printed on one main panel except the product name can be either printed, rubber stamped, stencilled, or applied by means of a pressure-sensitive sticker.

Frozen cuts will be permitted entry only in properly packaged shipping cartons. Truckload or carload lots of dressed hogs may be identified by means of a placard marking. Each hog carcass side must bear three inspection legend brands. Beef quarters must bear at least an inspection legend and a shipping tag. Both skin-on and skinned calf carcasses must also bear a shipping tag. Such tags must bear mandatory information on one side and be stamped with the export stamp on the other side.

Carload lots of shortening, lard, or tallow must be identified by a placard and be consigned directly to a registered plant in Canada operating under the Canada Meat Inspection Act and Regulations.

(8) **Placard.** Mandatory information for loose or bulk meat must appear on a placard 12" x 12" on doors of railroad cars, trucks, or trailers, and must show:

a. The name and mailing address of the manufacturer or first dealer ending with "USA" to be shown on the main panel with all mandatory requirements. The first dealer must either be a registered tenant of a USDA inspected plant or a Canadian distributor. In case of first dealer or distributor, the name shall be preceded by the words "Packed For."

b. True and correct description of contents. Animal species must be shown with cut or portion name.

c. "Product of USA" immediately below product description. Usually, this requires letters at least half the size of those used in product name, and must be legible.

d. Net weight. The word "weight" is to be spelled out in full, if used. The word "net" alone is acceptable for both English and French. Associated symbols (lb, oz, g, kg) are to be used together with the words "net weight" or "weight."

#### (c) **Poultry Products**

(1) **Certification.** Issue MP Form 506.

(i) **Export stamps.** In "Other box Markings" block on MP Form 506, type statement, "Each container stamped with USDA certificate number."

(ii) **Chlorinated water.** Since the addition of chlorine to water for reasons other than potability is prohibited by Canadian regulations, the following statement must be typed

under "Remarks" on MP Form 506: "The poultry contained in this shipment has not been subjected to chlorine disinfection as permitted by U.S. regulations (381.91(b)(1)), nor has it been chilled in hyperchlorinated water.

(2) **Kidney removal.** Kidneys must be removed during evisceration from all poultry to be exported to Canada as carcasses, portions, or processed product. The statement on MP Form 506 covering poultry carcasses, poultry portions or processed poultry product must read "Kidneys have been completely removed, at the time of evisceration, from poultry and poultry products covered by this certificate."

(3) **Containers.** When poultry is processed with kidneys removed, containers should be clearly marked by lot number, or by other acceptable means to be readily identifiable when shipped. Record all marks (or lot numbers) placed on containers. Also record where and when poultry was stored, and name of inspector present during the procedure.

Firms processing poultry with kidneys removed should be encouraged to include the words "kidneys removed" on printed labels. When packages are not so labeled, the inspector shall examine the product to assure that kidneys were removed even when representative sample defrosting is not required.

#### (4) Labeling.

(i) **Approval.** Before shipping, exporters shall obtain Canadian and USDA approval of all product labels (edible and inedible) for immediate and shipping containers by sending proof of proposed labels to:

Director of Meat Inspection  
Division  
Health of Animals Branch  
Agriculture Canada  
Sir William Logan Bldg.  
10th Floor, 580 Booth Street  
Ottawa, Ontario KIA 0Y9

For U.S. approval, labels shall be sent to MPSLD.

\*

(ii) **Shipping container.** Poultry products packed in cartons with ventilation or hand holes are not acceptable. Information on main panel of shipping container must include:

1. Complete name and address of manufacturer or first dealer, followed by "U.S.A." The first dealer may be a registered tenant of a USDA inspected plant or a Canadian distributor.

2. Inspection legend showing establishment number.

3. Name of product and number of birds in the shipping container.

4. Grade mark of country of origin.

5. The words "Product of USA" under common name of product.

6. The words "Net Weight," followed by "lb" (not lbs.), "oz," "kg," or "g." Weight symbols not to be followed by a comma or period.

7. The USDA inspected for wholesomeness official inspection mark.

8. A statement indicating "for further processing," if applicable.

9. "Keep refrigerated," or "Keep frozen," whichever is applicable.

(iii) **U.S. trade requirement.** Boxes printed for U.S. trade requirements are satisfactory, provided printing size is in reasonable relation to box size. Requirements in Canadian poultry regulations are recommended as a guide. Mandatory requirements must be printed on the box.

Main panel--items to be printed:

1. Name and address of plant.

2. "Net Weight."

3. "Product of USA."

4. "USDA inspected for wholesomeness official inspection mark."

The following items may be stencilled or stamped on main panel of shipping container:

1. Name of product and number of birds in the box.

2. Grade mark.

3. Plant number. If plant number



\* included in the "USDA inspected for wholesomeness official inspection mark," is of sufficient size to be easily read, it will suffice; otherwise, it may be stenciled or stamped near the official inspection mark elsewhere on the panel.

4. When product is for further processing, it shall be indicated on the box panel. Poultry product for further processing may be exported only to a registered establishment in Canada, not to storage nor to a retail outlet. Individual cartons of such product intended for further processing are to be sealed by tape or straps, or the truck must be sealed with an official USDA seal. Seals may be broken only by a health of animals inspector or by a person authorized by him at the final destination (registered establishment).

(iv) **Utility grade poultry.** When grading and labeling "utility" grade poultry for export to Canada, grade will be shown as "grade utility" in letters at least 1/2 inch, with the phrase "for further processing" shown directly below the grade.

**Shipping container.** Shipping container will be stamped with export stamp and USDA grade utility stamp. These stamp impressions shall be on left side or lower part of label.

**Ready-to-cook.** Grade utility specifications for ready-to-cook stewing hens (not fowl), chickens, and turkeys will be used only when grading ready-to-cook poultry for export to Canada.

(v) **Box-packed poultry.** Figure 22.1 shows a sample of shipping container markings for box-packed poultry and poultry products to Canada.

Size of letters in kind name "for further processing (when required)" and grade letter--at least 1/2 inch.

Size of letters in net weight--at least 1/4 inch.

Size of letters in "Product of USA"--not less than 1/2 the size of

letters in kind name.

Kind Name:

chickens	young ducks
chicken capons	mature ducks
stewing hens	young geese
young turkeys	mature geese
mature turkeys	

NOTE: "Chicken capons" may be used to describe only carcass of male chickens desexed by mechanical removal of testicles.

(vi) **Plioform bags.** They must be clear (semiopaque bags are not acceptable) and show:

1. Name and address of the manufacturer or first dealer, followed by "U.S.A." The first dealer may be either a registered tenant of an official establishment or a Canadian distributor. If first dealer, the words "prepared for" must be used. Address may be the local or head office followed by "U.S.A." If head office, it must be so stated.

2. Name of product.

3. Official U.S. Grade Mark.

4. "Product of U.S.A." shown clearly and boldly with letters at least 1/2 the height of the tallest letter in the product name.

5. Official inspection mark.

6. Net weight.

7. Plant number as part of the inspection legend is acceptable.

Exporters must submit bags to Canadian authorities for label approval.

(4) **Processed product; phosphates.** Canadian regulations have no provisions for addition of phosphates to manufactured poultry products. Thus, products with phosphates shall not be certified and exported to Canada.

(5) **Backs, necks for animal food.** Backs and/or necks may be exported to Canada for animal food purposes under the following conditions:

a. If parts are wholesome and move as inspected product, kidneys must be removed.



b. If parts have kidneys, they must move as inedible product and must be decharacterized with finely powdered charcoal or Birkoline B. Any other method requires prior approval by the Canada Meat Inspection Division. Decharacterization need not be excessive to spoil the product for its intended purpose.

(i) Labeling. When backs and/or necks are shipped as inedible, they must be labeled as follows:

Decharacterized chicken backs and necks.

Inedible, unfit for food.

Product of USA.

Name and address of packer.

Plant No. \_\_\_\_\_.

(It shall not bear the official inspection legend).

Net weight.

Submit labels to Canadian officials for approval.

(ii) Certification. When above conditions are met, the inspector can issue an inedible certificate (Chart 22.3) in quadruplicate. Two copies are given to the packer, one copy is sent to the regional office, and one is filed in the inspector's office.

(6) Feathermeal. When feathermeal produced in an official plant is offered for export, the exporter shall apply to VS for inspection under Certification Service for inedible animal byproducts. At VS request, MPI will do such inspection on reimbursable basis.

The following certification is required:

(i) Exporter. He shall certify that (1) product was subjected to a combined heat treatment of not less than 210° F. for at least 3 hours, and 230° F. for 30 minutes; (2) the shipment originates in and is shipped directly from USA; and (3) product is in new bags (for shipments other than bulk).

(ii) Inspector. He shall make the following statement on a letterhead type certificate:

"This product is from a federally inspected plant with facilities to process product as described in the shipper's declaration."

Charges for service should be billed to VS.

## 22.25 CHILE

### Poultry Products

Issue MP Form 506. The following statement shall be placed on departmental letterhead and attached to the export certificate:

"This will certify that a lot of approximately \_\_\_\_\_ (pounds) of \_\_\_\_\_ (kind of poultry) covered by U.S. certificate number \_\_\_\_\_ has been processed under strict sanitary conditions and was inspected for wholesomeness by the United States Department of Agriculture at time of slaughter. This inspection was carried out under the supervision of Federal veterinarians and each carcass, including its organs, was passed and certified as being free from evidence of communicable disease and is otherwise wholesome, sound, healthful, clean, and fit for human food."

\_\_\_\_\_  
Official Veterinarian

## 22.26 CHINA, REPUBLIC OF (TAIWAN)

Importers in Taiwan are issued licenses for each type of product they wish to import. Certain products are subject to embargoes from time to time. U.S. exporters are advised to obtain detailed information from their buyers before making shipments.

### (a) Meat Products

Eligible for entry are fresh (chilled or frozen) beef, pork, lamb, goat meat, equine meat, and certain prepared products. Items subject to a

USDA Insp. for Wholesomeness Mark with Plant Number	Name & Address of Firm, Including Country of Origin, e.g., "U.S.A."
Figure showing number of birds _____	(Kind Name) PRODUCT OF U.S.A. USDA Grade Shield
FOR FURTHER PROCESSING (when required)	
NET WEIGHT - LBS	

Figure 22.1 - Shipping container

temporary embargo include beef and swine offals, heads, tongues and tails and feet of all species, certain smoked, dried or salted offals and bone-in meats.

(b) Poultry Products

Certain prepared poultry products are eligible for entry. Ineligible poultry products include poultry livers, heads, and feet.

22.27 COLOMBIA

Meat Products

Lard. Issue MP Form 412-7 in five copies. Fifth copy is for inspector's file.

Certificate should be visaed by consul of that country.

22.28 CZECHOSLOVAKIA

Meat Products

Lard. The following certification, on reverse of regular export certificate or on departmental letterhead stationery, may accompany lard:

1. Originates from hogs found to be healthy before, during, and after slaughter, and that the meat, including fat, is suitable for human consumption without restriction.

2. Antioxidants were not used in producing lard.

22.29 DENMARK

(a) Plant Approval

Only meat plants approved for export to the United Kingdom and/or to West Germany are eligible for exporting \*

\* meat and meat products to Denmark.  
 \* Fresh poultry is not eligible for  
 \* export to Denmark. All poultry (i.e.,  
 \* cooked, etc.) exported to Denmark must  
 \* originate only from plants certified  
 \* as meeting European Economic Community  
 \* (EEC) requirements. In certifying  
 \* such plants, RD will apply the same  
 \* criteria used in certifying poultry  
 \* plants to export to West Germany.  
 \* (Those establishments which export  
 \* poultry to West Germany are certified

as meeting EEC requirements.)

(b) Meat Products

(1) Fresh. Pork is not eligible  
 for export to Denmark. Meat of rumi-  
 nants (cattle, sheep, and goats) may  
 be exported if accompanied by the fol-  
 lowing certification: 1. Type the  
 following statement on the reverse of  
 MP Form 412-3: "This is to certify  
 \*

Chart 22.3 - Certificate for inedible product

UNITED STATES DEPARTMENT OF AGRICULTURE Food Safety and Quality Service MEAT AND POULTRY INSPECTION PROGRAM WASHINGTON, D. C. 20250	
Date _____	
Plant No. ....	Place.....Date.....
Name and Address of Consignor.....	
Name and Address of Consignee.....	
<p>I.....hereby certify that the following described shipment consists of products which were obtained from poultry carcasses that received ante-mortem and post-mortem veterinary examination and were found to be free of diseases and/or conditions which would render the product unfit and that they have been handled and prepared in a clean and sanitary manner under the Poultry Products Inspection Act and regulations of the United States.</p>	
Kind of Product and Denaturant	Amount and Weight
_____	_____
_____	_____
_____	_____
Shipping Marks _____	
Inspector's Signature _____	



that the product described on this certificate was processed in an official U.S. establishment certified for export to the United Kingdom and/or the Federal Republic of Germany." 2. Type the following on USDA/FSQS letterhead stationery, signed by an MPI veterinarian, and attach to the original of MP Form 412-3:

I further certify that:

a. The meat described herein is derived from animals which were located in the United States, Canada or Mexico during the 3-month period preceding the date of export (or since birth for animals less than 3 months old).

b. The animals were from an area with a diameter of 20 km within which, according to official findings, there has been no occurrence of infectious livestock diseases during a period of at least 30 days prior to shipment.

c. The areas from which the animals originated have been free of rinderpest and foot-and-mouth disease of the exotic virus type for the last 12 months, and the animals have not been vaccinated against these diseases.

d. The animals from which the herein described meat was derived were slaughtered at official establishment(s) no. \_\_\_\_.

e. The meat was cut up at official establishment(s) no. \_\_\_\_, and was prepared and packed at a temperature not exceeding 10° C. (50° F.).

f. Neither the animals nor the meat was treated with chemical substances or in any other way that would represent a health hazard to the consumers.

g. Processing, packaging, and shipment of the meat has taken place in a hygienic fashion.

Plant management must identify to the MPI veterinarian the origin of cattle from which the meat will be derived for export to Denmark, to enable him to provide the certifications in items a and b.

\* \* \*

Item b refers to tuberculosis and

brucellosis. Inspectors in charge must contact the nearest VS office to be certain cattle to be slaughtered are not from areas quarantined for these diseases.

Item f does not refer to DES; inspection and passed meat from any certified establishment will qualify under this item.

To facilitate exports to Denmark, inspectors in charge should assure that the regular and the supplemental certificates are signed by the same MPI veterinarian, and the serial number of MP Form 412-3 is typed on the supplemental certificate.

(2) Processed. For shelf stable, canned, and other hermetically sealed products issue MP Form 412-3. For other cooked meat products the following statement must be typed on the reverse of MP Form 412-3.

a. I certify that the meat described herein is derived from animals which are of United States, Canadian, or Mexican origin, were slaughtered in an approved export slaughterhouse in the United States, and were found on ante- and post-mortem inspection to be healthy and fit for human consumption.

b. I further certify that the meat was cut and packed in an approved export cutting plant at a temperature not exceeding 10° C. (50° F.) and exposed to heat treatment bringing a temperature of at least 75° C. (167° F.) throughout the products.

The face of the certificate and the supplemental statements must be signed by the same MPI veterinarian. Type name under signature. Indicate professional degree (D.V.M. or other).

(3) Horsemeat. All shipments of horsemeat and horsemeat byproduct to be exported to Denmark must be certified as having been tested for Salmonellae with negative results. Horsemeat establishments and exporters must arrange for Salmonellae testing by a private laboratory and for recognition



of this laboratory by the Microbiology Division, FSQS. Laboratory management must contact the Director, Microbiology Division, FSQS, Room 602, Agriculture Annex Building, Washington, DC 20250, telephone (202) 447-4212. When recognition is granted, the inspector in charge (IIC) of horsemeat establishments will be so advised by FPS. The inspector will randomly select 15 samples for approved private laboratory and 15 duplicate samples for Food Microbiology Laboratory, Bldg. 322, Beltsville, MD from each proposed shipment of 40,000 pounds or less. Each sample should weigh 1/4 to 1/2 pound. The approved laboratory will analyze 25-gram portions of each sample for Salmonellae, following the method outlined in the Microbiological Laboratory Guidebook. This may be a single test (375 gram composite sample) or each sample may be analyzed individually. A copy of the sample results will be mailed directly to the IIC. Since sampling of frozen cartons is difficult, it is suggested that samples be drawn before the product is frozen. Laboratory fees and cost of mailing must be borne by the exporter or official establishment. Mailing cartons will be furnished by the establishment. The time required to select and prepare samples and to prepare additional certification is a reimbursable service for which charges must be made under Part 350 of the Meat and Poultry Inspection Regulations and section 26.2 of the Meat and Poultry Inspection Manual. Since Denmark has not established any tolerances for Salmonellae, all samples must show negative results. The following statement must be typed on the reverse of the export certificate

\* (MP Form 414-3):

"I certify that 15 samples of the horsemeat/byproduct described herein were tested for Salmonella bacteria with negative results.

\_\_\_\_\_  
Signature of Official Veterinarian

\_\_\_\_\_  
Name and Title ."

(4) Product not for human food. Animal organs intended for pharmaceutical use may be exported to Denmark under certification on USDA/FSQS letterhead stationery, as follows:

To Whom It May Concern:

I, the undersigned, certify that the (description of product, including animal species) originating from (name and address of supplier), USA, were obtained from animals which have passed ante- and post-mortem inspection, and furthermore, the abattoir from which these (description of product) were obtained was and is under continuous inspection of the U.S. Department of Agriculture. This certificate covers (number of cartons and weight.)

\_\_\_\_\_  
Signature, Authorized Government Veterinarian

\_\_\_\_\_  
Name and Title

\_\_\_\_\_  
Date

Cartons should be marked (printed cartons, or glued-on label) as follows: "For Pharmaceutical or Technical Purposes," description of product including species from which derived, weight, "Not Intended for Human Consumption," name and address of supplier, and name and address of recipient.

#### (c) Poultry Products

Fresh poultry is not eligible for export to Denmark. Cooked poultry products may be exported, provided:

1. They are packed in containers bearing official inspection mark.
2. Each shipment is accompanied by a health certificate signed by an MPI veterinarian stating:

- a. The product described herein was produced under official inspection.

- b. Only (species) meat was used in the product which was from birds examined under official inspection before

## Part 22

and after slaughter and were found suitable for human food.

c. The product has been heated to an internal temperature of at least 75° C. (167° F.) and does not contain additives not permitted under Danish legislation.

d. Neither the birds nor the meat, in accordance with U.S. legislation, has been treated with chemical or biological substances, or in any other way which could represent a health hazard to consumers.

\* e. This is to certify that the  
\* product described on this certificate  
\* was processed in an official U.S.  
\* establishment certified for export to  
\* the Federal Republic of Germany.

Item d can be routinely certified on the basis that all products must be safe for human health to meet U.S. standards.

\* The above certification statements  
\* are to be typed in the "remarks" block  
\* of MP Form 506. If more space is  
\* needed, use the reverse side.

Danish officials will accept poultry products cooked to an internal temperature of 160° F., as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis.

The following additives, normally used in the United States, are permitted by Danish legislation in the amounts shown:

Butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), propyl gallate----- 50 mg/Kg

Citric acid, monoisopropyl citrate, monoglyceride citrate----- 50 mg/Kg

Algin, carrageenan, carboxymethyl, cellulose (cellulose gum), vegetable gums, methyl cellulose----- 5 gm/Kg

Anatto, carotene -----200 mg/Kg

Nitrites, sodium or potassium nitrate----- 50 mg/Kg

Ascorbic acid, erythorbic acid, sodium ascorbate, sodium erythorbate  
-----500 mg/Kg

Acetylated monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides, mono- and diglycerides (glycerol palmitate, etc.)--- 5 gm/Kg

Disodium inosinate, disodium guanylate----- 50 mg/Kg

Monosodium glutamate----- 3 gm/Kg

Phosphates listed in section 381.147 (f)(3) of the poultry inspection regulations----- 5 gm/Kg

#### (d) Personal Consumption

Only processed meat and poultry products in reasonable quantities for personal consumption may be brought into Denmark by tourists and others without export certificate.

#### 22.30 DOMINICA

Issue MP Form 412-3 for meat products and MP Form 506 for poultry products.

#### 22.31 DOMINICAN REPUBLIC

##### (a) Meat Products

Export certificate to be visaed by consul of that country.

##### (b) Poultry Products

Official certification is required on MP Form 506 stating that product is Grade "B" or better, and has been under refrigeration for not more than 4 months.

#### 22.32 EGYPT (ARAB REPUBLIC OF)

Before issuing export certificates \*  
covering product to be shipped to the United Arab Republic (Egypt), inspectors must assure that all specifications set forth in the bids are met and that the following statement can be typed on the certificate:

"The beef/sheep/poultry covered by \*  
this certificate was slaughtered by



means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcasses in preparation for dressing and evisceration."

- \* Livers shall have hepatic lymph
- \* nodes attached.

### 22.33 EQUADOR

#### Meat Products

Certificate to be visaed by consul of that country.

### 22.34 FIJI

#### Poultry Products

Cooked poultry meat may be exported to Fiji under certification similar to that required for New Zealand (section 22.66(b)). The supplementary certification statement required by New Zealand will suffice for Fiji.

Fiji authorities request that U.S. poultry plants interested in the market send small experimental shipments at first.

### 22.35 FRANCE

#### (a) Meat Products

- Issue MP Form 412-11 and MP Form 81 for fresh/frozen meats and meat
- \* byproducts. Item II of MP Form
- \* 412-11, "Address of the Approved
- \* Slaughterhouse or Houses," should show
- \* the plant where product was last
- \* handled or packed.

(1) Whole livers. Beef and sheep livers must be inspected according to the procedure required on beef and sheep livers for West Germany (see figure 22.2). Whole skinned and de-veined livers are also acceptable if suitably and individually packed, i.e., vacuum packed, shrink packed, etc.

(2) Skinned, trimmed, and sliced beef liver. The transverse incisions described above are not required for beef livers which will be skinned, trimmed and sliced.

(3) Branding. Organs such as livers, tongues, hearts, etc., from swine, sheep, or goats need not be branded. Boneless or bone-in meat cuts weighing more than 6½ pounds must be branded.

(4) Freezing. Meats must be frozen and stored at temperatures no higher than -10° C. (+ 14° F.). Meat byproducts must be frozen and stored at temperatures no higher than -12° C. (+10.4° F.).

(i) Freezing dates. They must be:  
a. Stamped on outside labels (sec. 22.35 (a)(8)). \*

b. Followed by "C" if the product has been frozen once, or by "T" if the product has been thawed and refrozen.

c. Shown on MP Form 81. If the freezing dates vary, enter the first and last dates. The month may be spelled out or abbreviated, but it must not be shown numerically.

(ii) Trichinae destruction. Fresh pork, including tongues, may be certified for export if frozen as follows:

- a. 30 days at -15° C. (+5° F.)
- b. 20 days at -23° C. (-9.4° F.)
- c. 12 days at -28° C. (-18.4° F.)

(5) Pork. For pork or products with pork, the following statement must appear on MP Form 412-11:

"This product is derived from animals originating outside any zone restricted because of hog cholera and/or swine vesicular disease.

Ces produits de porc ou d'abats de porc ne sont pas de provenance d'animaux élevés dans une zone en quarantaine pour peste porcine ou maladie vésiculeuse de porc."

The French definition of restricted zone is that farm, county, or state(s) placed under official quarantine or other restriction due to an animal disease.

For fresh/frozen and uncooked pork and products containing pork muscle tissue, the following statement is



also required: "This product has been treated for the destruction of trichinae by freezing under USDA control for (number of) days at (-°) C." Use whichever is applicable, a, b, or c of 22.35(a)(4)(ii). Freezing dates for such pork must also be shown on shipping carton labels and on MP Form 81 as required for all frozen meat/byproducts.

(6) Bulk product; storage. Bulk product may be stored, trichinae treated, and packed in a cold storage operating under Identification Service. In such case, labels (interior and exterior) will bear an inspection legend with an establishment number in the 3,000 series. MP Form 412-11 must show name, address, and establishment number of producing plant; and name, address, and establishment number of the cold storage.

(7) Cuts, packages. When boneless or bone-in cuts weighing less than 6½ pounds are wrapped or packaged, wrapping or package should show: (a) name, location, and license number (inspection legend) of preparing plant; (b) species and name of cut; (c) net weight; and (d) packaging date.

Individual packages or cuts shall be in containers showing above labeling features.

\* (8) Labeling. Shipping containers  
\* must bear all mandatory labeling  
\* information. An additional label with  
\* inspection legend and plant number  
\* must be placed on top of product  
\* inside shipping container. Freezing  
\* dates must be shown on outside labels.  
\* All individual containers placed  
\* within a shipping container shall be  
\* fully labeled.

\* \* \*

(9) Processed product. Use MP Form 412-12 to certify processed meats,

including edible fats. Official inspection seal should be placed on lower left part of the certificate. Duplicate labels are not required for packaged and labeled product certified with this form.

Retail packages. All canned or frozen meat or meat food products in containers, to be sold at retail or institutional levels, shall be marked with date or code date of packing. Date marking of packages or cans may be in figures or in code. If shown in code, such code must be given to French Ministry of Agriculture by exporter or his agent. Code information should be directed to: Service de La Repression des Fraudes, Ministère de l'Agriculture, Paris, France.

Frozen product, meat or edible by-product imported in large packages (bulk), is not covered by this rule.

(10) Unscalded stomachs. See 22.17(b).

(11) Casings. MP Form 412-12 shall be used with MPI seal impression.

Casings may be certified from unofficial premises, provided:

a. Plant preparing casings is open at all times to Federal inspectors.

b. Inspections are made periodically to insure that proper hygienic standards are maintained.

c. Casings are from animals slaughtered under Federal inspection.

d. Inspected plants from which casings are obtained shall be recorded under Item II "Origin of the Foods."

#### (b) Poultry Products

Issue MP Form 506, MP Form 81, and MP Form 82. These forms must be signed by an MPI veterinarian. The name of the ship by which the product is transported should be shown on MP Form 506 and MP Form 82 (under "remarks").

(1) Eligible product. The only poultry product which can be shipped

to France from USA are livers. With the exception of livers, the shipment of poultry is prohibited from countries in which the use of arsenicals, antimonials, and estrogens in poultry production is not forbidden by law.

(2) **Labeling.** Shipping containers must bear all mandatory labeling information. An additional label with inspection legend and plant number must be placed on top of product inside shipping container. Freezing dates must be shown on outside labels. All individual containers placed within a shipping container shall be fully labeled.

(3) **Freezing.** Product must be frozen and stored at -12° C. (+10.4° F.) or below. Other freezing requirements are the same as for meat (see 22.35(a)(4)).

(c) **Horsemeat**

(1) **Carcasses.** Sides and quarters derived from horses slaughtered in the U.S. may be exported from any official plant.

(2) **Imported horsemeat.** Horsemeat imported into the USA and handled in official USDA plants is not eligible for export to France as USA product.

(3) **Boneless cuts.** Boneless horsemeat and cuts may be shipped only from plants approved by French authorities.

(i) **Application.** Plants interested in exporting boneless horsemeat/cuts may submit a completed MP Form 31, Establishment Application for Export of (Boneless and/or Cuts of Horsemeat to France). Obtain form from inspector in charge.

(ii) **Requirements.** French requirements for horsemeat boning and cutting plants are:

1. Plant must be well maintained and observe strict sanitary rules.

2. Packing rooms must be separate from (but may be directly connected with) boning/cutting rooms.

3. Galvanized metal equipment which contacts meat is not permitted.

(iii) **Plant certification.** FPS will transmit plant identity to French Veterinary Service and request review by French official.

(4) **Intestines.** Horse intestines, stripped free of contents without the use of water for rinsing and packed in salt, may be certified on MP Form 412-12. Cartons should be marked "Horse Intestines - For Export to France."

(d) **Products Not for Human Consumption**

(1) **Edible product for animal food.** Such product must meet all the requirements of edible product except those for carton marking and certification. Cartons must bear all required features including inspection legend and be marked "For Animal Food - For Export to France." Issue MP Form 412-3 for meat/byproducts and MP Form 414-3 for horsemeat/byproducts, with the following additional certification typed on the reverse or on separate USDA/FSQS letterhead:

a. Product was produced from animals that originated in areas free from foot-and-mouth disease for at least 30 days prior to slaughter and were kept away from contaminated animals during transport and while in the slaughterhouse.

Leur provenance d'animaux maintenus pendant les trente derniers jours dans une zone indemne de fièvre aphteuse et n'ayant pas eu de contact avec des animaux contaminés au cours du transport et de l'abattage.

b. Product was produced from animals slaughtered in establishments subject to constant veterinary inspection and acknowledged free from contagious diseases.



\* Leur provenance d'animaux abattus  
 \* dans des établissements soumis à une  
 \* inspection vétérinaire permanente et  
 \* reconnus indemnes de maladies  
 \* contagieuses.

c. Product has been trimmed of damaged or spoiled parts.

\* Le parage des parties lésées eu  
 \* altérées.

d. Product was prepared and dispatched following every normal rule of hygiene.

\* La préparation et l'expédition  
 \* suivant toutes les règles de l'hygiène.

Certificates must also be marked "For Animal Food" and be signed by an MPI veterinarian.

Other French requirements will not apply to this product.

(2) Pharmaceutical products. Issue MP Form 17.

(3) Calf stomachs for rennet. Issue MP Form 415-3 with the following additional certification on the reverse: "The product was (a) derived from calves showing no pathological changes at time of slaughter in a federally inspected abattoir, and (b) handled, prepared, and shipped following every normal rule of hygiene."

#### \* 22.36 FRENCH POLYNESIA (TAHITI)

\* In addition to indicating the  
 \* slaughter and freezing dates on the  
 \* export certificates and on individual  
 \* containers, the following is required:

\* For fresh frozen pork and pork products, the following statement must be  
 \* typed on the reverse of MP Form 412-3:

\* "This product has been treated for the  
 \* destruction of trichinae by freezing  
 \* under USDA control for (number of)  
 \* days at (-)° C." Acceptable temperatures

\* and periods of freezing are:

\* a. 30 days at -15° C. (+5° F.),

\* b. 20 days at -23° C. (-9.4° F.), and

\* c. 12 days at -28° C. (-18.4° F.).

\* The Polynesians limit the storage of

\* frozen meat and poultry products to

12 months; therefore, they prefer that  
 the product exported be no more than  
 6 to 8 months old.

Pork or products containing pork  
 which are shelf stable or those which  
 have been heated to an internal  
 temperature of 58° C. (137° F.), such  
 as sausage or smoked ham, may be  
 exported to French Polynesia provided  
 the heat treatment is specifically  
 mentioned on the export certificate.

#### 22.37 GERMANY (EAST)

##### (a) Meat Byproducts

Use MP Form 412-3. Upon plant's request, the MPI veterinarian signing the certificate may certify and sign on its reverse side the following required information:

1. Byproducts were produced in plants under constant veterinary supervision.

2. Animals, from which byproducts were obtained, originate from stock free of acute animal epidemics--hog pest, hoof-and-mouth disease, etc.--during the last 3 months.

3. Animals from which byproducts were obtained were examined by a veterinarian, before and after slaughter, and were found healthy.

4. Territories through which swine were transported to port of loading, and port of loading itself, were not subject to any traffic restrictions for swine pest and hoof-and-mouth disease.

5. Byproducts are fit for human consumption without any restrictions, and do not contain any preservatives.

6. Wrapping material used is acceptable from a veterinary hygienic viewpoint.

7. Means of transportation have been disinfected with procedure recognized by legal authority. Means of transportation and condition of loading correspond to minimum requirements.

8. Animals from which byproducts were obtained were not treated with estrogens, hormones or other active



substances, nor with sedatives forming residues in the organism which are dangerous to human health.

Hog cholera restriction. Hog pest is the European term for hog cholera.

#### (b) Poultry Products

On an individual request basis, veterinary inspectors may state on export certificates covering shipments passing through East Germany that USA is free from hoof-and-mouth disease.

### 22.38 GERMANY (WEST)

#### (a) Plant Approval

(1) Application. Plants interested in exporting meat or poultry products to Germany must contact the circuit supervisor through the inspector in charge, and submit a completed MP Form 31, Establishment Application for Export of Meat or Poultry.

Type of operations--slaughter, processing, cutup--should be identified on MP Form 31. Upon application receipt, RD will assign a veterinarian to review the plant and determine whether it meets the German requirements. Upon completion, RD forwards it with his recommendations to FPS for transmittal to the German Government.

#### (2) Requirements.

##### (i) Meat plants.

1. Separate facilities for slaughtering suspect animals or acceptable arrangement for such slaughtering at other official plants.

2. A health certification, for each employee working with meat, to be carried out at time of hiring and thereafter annually. Health certificates must be kept on file and available to the inspector in charge.

3. Provisions for cleaning and disinfection of livestock transport vehicles, either on or off the premises of official plant.

4. A separate room or area for flushing, cleaning, and separating stomachs and intestines. If this operation is not separate from the slaughter area, provisions must be made for effectively confining wastes and splash from other operations by such means as partial partitions, separate drainage, etc.

(ii) Poultry plants. The requirements for poultry plants may be found in the German ordinance, "GVFGI," available at regional offices.

(3) Plant certification. When MP Form 31 is approved and signed by FO, German authorities will be notified. The effective date of a plant's eligibility will be upon official publication of the plant's identity in West Germany's "Bundesgesetzblatt." This will be transmitted to RD's when received by FPS. Plants will be certified according to type of operation (slaughter, cut-up, processing).

(4) Storage eligibility. Product for export to Germany must be stored either in official premises or in approved warehouses operating under Identification Service. Cold storage warehouses must submit a completed application (MP Form 526) to RD to be approved. RD will furnish names of such approved storages to FPS for transmittal to the German government.

#### (b) Certification

(1) Meat. For all meat products, issue MP Form 412-3 and in addition: MP Form 410-10 for fresh meats and edible organs; MP Form 410-11 for processed meats; MP Form 410-12 for pork; and MP Form 410-13 for beef.

(2) **Poultry.** For all poultry products, issue MP Form 506 and MP Form 70, and in addition: MP Form 58 for fresh poultry; and MP Form 59 for processed poultry.

MP Form 70. This form is not required if product has been heated to an internal temperature of at least 65° C. (149° F.), and this is so indicated on MP Form 506. Furthermore, MP Form 70 can be completed for a flock only after the veterinary inspector in charge determines, from the State veterinarian in the State of flock's origin or from the appropriate VS regional office, that an outbreak of fowl cholera, fowl pest, or Newcastle disease was not officially noted in that flock within 40 days before slaughter, and that such flock is not currently quarantined for outbreaks of diseases communicable to poultry. Plant management is required to identify flocks and their origin to the veterinary inspector in charge sufficiently in advance of slaughter so that such determination can be made.

MP Form 59. Under item iv(f), enter "July 24, 1973," in the space following "date" and "IS-73" in the space following the German word "Bundesgestzbl."

(3) **Inedible.** Issue MP Form 415-3.

(4) **Special certification.** Other required specifications and official statements are described under the respective products.

(5) **Personal consumption.** A certification is not required for up to 6.6 lbs. (3 kg.) of fresh (frozen) or prepared meat or poultry products brought into Federal Republic of Germany by airline passengers and other travelers for their own consumption.

\* (c) **Meat Products**

\* (1) **Pork**

\* (i) **General requirements.**

1. Hogs must be satisfactorily identified to the inspector as coming from States with a quarantine program for brucellosis and cholera, and do not originate from quarantined brucellosis or cholera herds. Porcine infectious encephalomyelitis and foot-and-mouth disease do not exist in the U.S.A.

2. Product identity must be maintained until packed for export.

3. Pork and pork products which contain skeletal muscle must be inspected for trichinae or be subjected to a specific refrigeration treatment. (This does not apply to livers, kidneys, and hearts.)

4. In addition to present requirements for certification of establishments, the establishments must also be certified as complying with the German trichinae requirements.

5. Hog carcasses may be shipped without heads.

6. Fresh pork tongues are not eligible for shipment.

7. Fresh pork fatbacks or pork bellies may be shipped in pieces weighing at least 7 pounds. Fatback, with rind removed, must be packed with five pieces to a package.

(ii) **Trichinae inspection.**

Acceptable methods for the trichinae inspection are the trichinoscopic examination, or the artificial digestion method. The Germans have described these methods in detail including the conditions for approval; i.e., pork inspected for trichinae must be marked accordingly; and laboratories for trichinae inspections must be located in the immediate vicinity of the slaughtering facilities for pigs. The detailed instructions for the inspection methods have been provided to each of the regional offices.

(iii) **Refrigeration treatment.** The refrigeration treatment of pork for trichinae may take place in a slaughterhouse or meat cutting plant



\* certified for export to FRG, but not  
 \* in an approved cold storage facility.  
 \* The specific requirements for the  
 \* refrigeration treatment are:

\* 1. The temperature in the  
 \* freezer must be no higher than -25° C.  
 \* (-13° F.). It must be measured  
 \* thermoelectrically with calibrated  
 \* instruments and recorded continuously.  
 \* It must not be measured directly in  
 \* the cold air current. The equipment  
 \* must be kept under lock and key. The  
 \* thermodiagrams must be marked with the  
 \* numbers pertaining to the diary for  
 \* export inspection as well as with the  
 \* day and hour of the beginning and the  
 \* end of the freezing process. The  
 \* thermodiagrams must be kept for a  
 \* year.

\* 2. Pork with a diameter or a  
 \* layer thickness of up to 25 cm.  
 \* (10 in.) must be continuously frozen  
 \* for at least 240 hours; and pork with  
 \* a diameter or a layer thickness of  
 \* more than 25 cm. but not exceeding  
 \* 50 cm. (20 in.) must be continuously  
 \* frozen for at least 480 hours. This  
 \* freezing method is not acceptable for  
 \* pork with a larger diameter or layer  
 \* thickness than specified above. The  
 \* freezing time starts when the tempera-  
 \* ture of the freezing space specified  
 \* in number (1) is reached.

\* 3. The technical equipment and  
 \* the preparation of the freezer must  
 \* insure that the temperature specified  
 \* under number (1) is reached in a very  
 \* short time and is maintained in all  
 \* parts of the freezer including the  
 \* pork.

\* 4. The insulation wrapping must  
 \* be removed before freezing the pork,  
 \* except when all parts of the product  
 \* brought into the freezer have already  
 \* reached temperatures specified under  
 \* number (1).

\* 5. The shipments must be stored  
 \* and locked separately in the freezer.

\* 6. Each shipment must be marked  
 \* with the day and hour it was brought  
 \* into the freezer.

\* (iv) Trichinae certification. One

of the following statements must be  
 typed above the veterinarian's  
 signature on MP Forms 410-10, 410-11  
 and 410-12:

1. The meat was examined and found  
 free of trichinae, or

2. The meat was subjected to the  
 required freezing treatment.

(2) Beef, veal. Besides MP  
 Form 410-10, also issue MP form 410-13  
 for beef products. Beef products,  
 from animals originating in modified,  
 certified areas, or certified  
 brucellosis-free areas, will qualify  
 under Section III(1)(d) of MP Form  
 410-13. Establishments should contact  
 Federal and/or State veterinary animal  
 disease control officials for  
 brucellosis certification.

1. Carcass. Skinned veal carcasses  
 weighing not more than 165 pounds and  
 beef carcasses may be shipped in  
 halves and quarters without heads.  
 Beef and veal carcasses are permitted  
 entry with or without kidneys and kid-  
 ney fat. If kidneys and kidney fat  
 are attached, the kidneys must be  
 exposed.

2. Tongues. Fresh beef tongues  
 must be incised by the inspector on  
 the ventral surface from tip to base  
 as further examination for cysticer-  
 cosis. The incision should be 3-4  
 inches lengthwise in the muscles on  
 the lower side without heavily damag-  
 ing tongue's body. Fresh beef tongues  
 must be frozen for at least 6 days at  
 temperatures not higher than -10° C.  
 (+14° F.) before export certification.

3. Livers. Hepatic lymph nodes are  
 to be attached and incised by a number  
 of incisions.

Beef and sheep livers. Bile duct  
 will be opened by normal method. In  
 addition, a transverse incision will  
 be made across the omasal impression  
 of liver's visceral surface, suffi-  
 ciently deep to cut the smaller  
 branches of the bile duct. A second  
 transverse incision will then be made  
 across liver's visceral surface from  
 beside and below the caudate lobe  
 cutting the smaller branches of the



bile duct. Figure 22.2 illustrates location and extent of these incisions.

\* (3) Marking

1. Carcass. Quarters and halves of all species must be marked to identify whole carcasses. Carcasses weighing over 130 pounds shall have each half branded on outer side of round, loin, belly, shoulder, and rib pleura surface. Those weighing less than 130 pounds shall be branded on each shoulder and outer side of each round.

Hog sides must be marked to identify whole carcasses.

2. Livers. All livers shall be marked with a burning brand.

3. Heads, tongues, hearts, parts. Heads, tongues, hearts, and parts, other than ends of extremities, shall be marked with an ink or burning brand.

Organs of cattle less than 3 months old, tongues and hearts of sheep and goats, and hearts of hogs need not be marked.

(4) Labeling

Labels applied to products must also bear a mark as described under (3) above.

\*

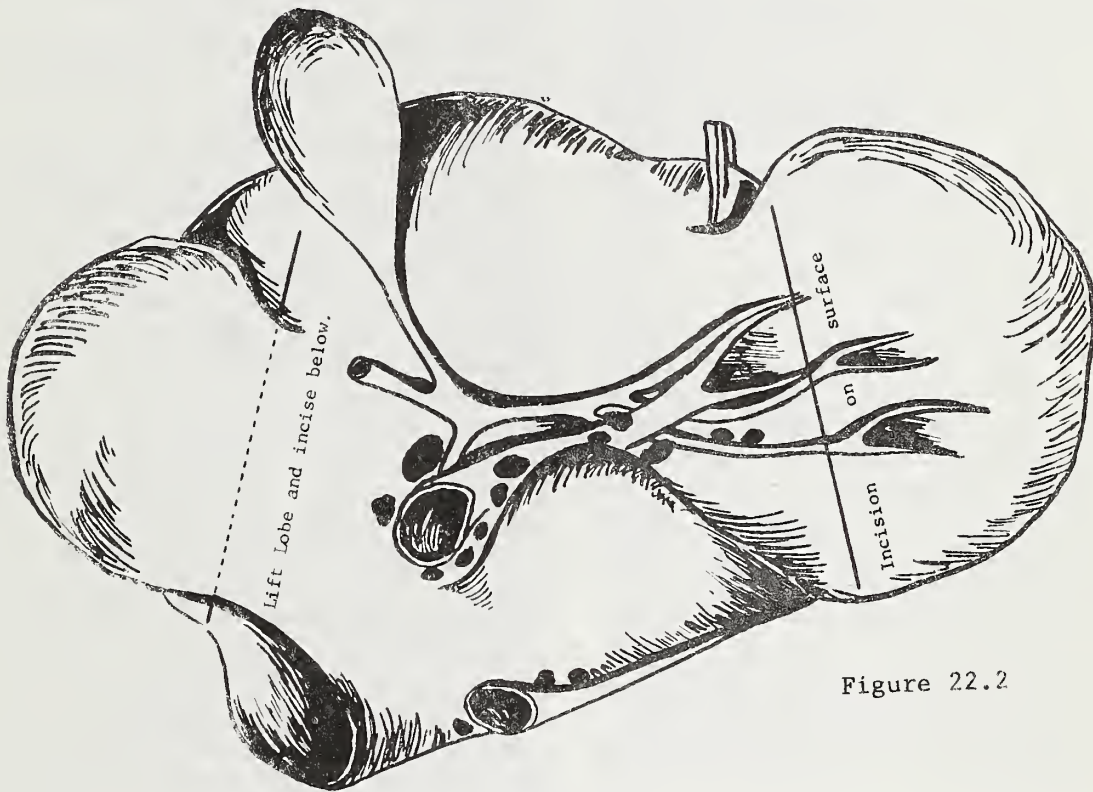


Figure 22.2

(i) Bulk packages; shipping containers. Bulk packages and shipping containers of meat, meat food products, and byproducts must have an approved label. Label inspection legend must be so placed to be destroyed on package opening. Thus, labels should be applied on cartons at junction of closed lid flaps, or at junction of top and bottom on telescope cartons. Labels must show:

- a. Serial number.
- b. Inspection legend with establishment number.
- c. Product name.
- d. Species of animal from which derived.
- e. Net weight.

(ii) Consumer packages. Fresh, frozen meat products in consumer packages must carry day, month, and year of production in that order such as 26-2-73. The label would read: "Hergestellt am \_\_\_\_\_" (manufactured on). The packages also carry the German statement "Auch bei Kuehlung nur begrenzt haltbar." This means that shelf life is limited even when refrigerated.

\* (5) Processed.

(i) Definitions. German law defines processed meat as having been treated by one of the following methods:

1. Heating to a minimum internal meat temperature of 149° F. (65° C.).
- \* for at least 10 minutes.
2. Pickling or curing so that meat contains at least 4 percent salt.
3. Rendering of fats.

Cooked beef, including cooked frozen beef in vacuum-type plastic containers, may be exported from approved plants, if heated to a minimum internal temperature of 149° F. for at least 10 minutes.

(ii) Net weight. Labels of consumer packages must show weight of meat or meat filling (including sausage) at time of packaging or canning. If product contains ingredients other than meat, total net weight is also required on the label.

Liquid or concentrated meat soups may

have volume stated on label in lieu of total net weight. If meat contains bone or loses weight from further processing after packaging or canning, a statement to this effect is required on the label.

(iii) Production date. Consumer package products, capable of storage without refrigeration for at least one year, must carry production year such as "1973." It may be stamped or embossed on the can or package. Coding is not allowed.

Frozen products in consumer packages, dry sausages, and cured cooked meats--ham, frankfurters--must carry month and year of production such as "2-77." The label should read "hergestellt am \_\_\_\_\_" (manufactured on). Coding is not allowed.

(iv) Lard. Lard must be prepared without refining. It shall not be older than 8 weeks from time of production to export.

Containers. Lard may be exported only in the following containers:

1. Wooden boxes holding 25 kilograms (approximately 55 pounds) with one partition forming two 12.5 kilogram parcels. Wooden boxes must be lined with impermeable paper to completely cover the product.
2. Carton holding 10 kilograms (approximately 22 pounds). Carton must be made of impermeable material or be lined with paper as above.
3. Metal drums approximately 180 kilogram capacity (approximately 397 pounds) whose inside walls are of acceptable, noncorrosive material.

Additives, antioxidants. The following may be added to lard in unspecified amounts and without declaration: sodium citrate, ascorbic acid, sodium ascorbate, erythorbic acid, sodium erythorbate, tocopherols with acetic acid and with fat-forming fatty acids--stearic, oleic, linoleic, linolenic, palmitic and myristic.

Sampling. Laboratory samples should



be submitted for presence of BHT, BHA, and gallates, which are prohibited additives, and for peroxide values not exceeding four. To get a representative shipment picture, sufficient samples should be taken from the final package (drum, box, etc.). For example, if lard is from a single lot or holding tank, sample eight or nine drums, and take one sample from the first lard drawn. Equal parts of four of these single samples (not more than four) can be combined into a composite sample.

Antioxidant restriction waived. Restriction on antioxidants in lard may be waived, for special purchases intended for Berlin storage purposes when specifically requested by foreign importer. Certificates for shipments containing BHA, BHT, and/or gallates should be modified by a statement indicating presence and amounts of antioxidants.

#### (d) Poultry Products

##### (1) Definitions:

(i) **Fresh.** Includes frozen carcasses, cutup poultry, and giblets.

\* (ii) **Processed.** German law defines  
\* processed poultry as having been  
\* treated by one of the following  
\* methods:

\* 1. Heating to a minimum internal  
\* temperature of 149° F. (65° C.) for at  
\* least 10 minutes.

\* 2. Pickling or curing so that all  
\* parts of the poultry meat contain at  
\* least 4 percent salt.

\* 3. Smoke-cured poultry products  
\* shall have at least 2 percent salt.

\* 4. Rendering of fat.

\* (iii) **Seasoned.** Seasoning of poultry  
\* by immersion in a seasoning solution  
\* is not acceptable. Poultry and  
\* poultry parts seasoned by dry method  
\* must be readily detectable by sight or  
\* smell and/or by laboratory methods.

(2) **Grading.** As required by U.S. regulations, all consumer packaged poultry--halves, breasts, legs, thighs, and drumstick bearing letter grades

designations (A, B, or C)--must be officially graded by licensed grader of the Poultry and Dairy Quality Division, Poultry Grading Branch, FSQS. Exception: Regulations do not apply to rock cornish game hens, guineas, boneless rolls, wings, backs, necks, tails and giblets.

(3) **Labeling.** All labels and markings must be clearly visible and legible (approximately the same size, type and boldness as U.S. printing); reflect the quality and standards adopted in FRG; and be approved by MPSLD. Markings must be in German.

Since product labeled "keep frozen" must meet extremely restrictive requirements, it is advisable to use term "frozen."

(4) **Special mark.** All packaged product must be labeled and identified with a grade mark and with an establishment identification mark in the exact following form:



The establishment number will be that of the plant making the shipment. Letters and figures in the stamp must be at least 2 millimeters high. This mark will be considered part of the label and should be printed on labels submitted to FSQS for approval. Plain bags or cartons may not be used.

(5) **Label application.** Labels and marks may be applied by using stickers which cannot be removed, or by inserts placed between product and wrap.

(i) **Carcasses.** Poultry carcasses not individually wrapped in foil must be identified with a tag or clip made of sanitary, moisture resistant material and attached to each carcass. The tag or clip must bear special mark, as under (4) above.



(ii) **Consumer size packages.** Individually wrapped carcasses, parts, or other poultry products in "end user" or consumer size packages must show special mark, as under (4) above. This labeling must be printed on the bag or on an insert made of sanitary material and placed within the bag. The labeling must not be removable and must be visible, and legible. Such wrapped carcasses or parts need not be identified with a tag or clip. Specific weight limits have not been established for "end user" packages. It is known that West German border inspectors generally accept bulk packaged poultry parts and byproduct in bags weighing up to 10-15 kilograms (22 to 33 pounds) as individually wrapped "end user" packages. U.S. exporters are advised to continue to consult with their West German importers regarding the accepted maximum weight of bulk packaged product and the required labeling.

(iii) **Crates, cartons.** Labels for crates and cartons containing carcasses, parts, or other poultry products must bear oval establishment identification marks, shown under (4) above. The letters must be at least 0.8 cm high and the figures at least 1.1 cm high.

(iv) **Shipments for further processing.**

Identification of each carcass with tags or labeling on individual bags is not necessary for shipments from an approved U.S. slaughter plant to an approved West German cutting plant. In such cases the name and address of the receiving plant and the words "For Cutting Only" must be shown on the shipping carton in legible letters. For further requirements the exporter should consult with his West German importer.

(v) **Shipping containers.** Bulk carton and package labels must be so applied that they are destroyed by opening. Printed bags must be so

closed that labels are destroyed by opening.

(6) **Backs.** When poultry or poultry products for export to Germany include ready-to-cook poultry "backs," "strip-ped backs," "backs and necks," or any combination, the inspector (or grader) shall add the following German wording on the certificate after name or kind of product (appropriate space): "Huehnerschlachtabfall, Geniessbar." This term means "byproduct" and is desired by German officials. It does not apply to any other product and should not be used for whole carcasses; i.e., fryers, young turkeys, etc.

(e) **Products Not for Human Food**

The eligibility of such products for export to Federal Republic of Germany is not limited to certified U.S. plants.

(1) **Pharmaceutical use.** Undenatured pancreatic glands and undenatured lungs for such use should be without marks of inspection and accompanied by MP Form 415-3 with the following statement on reverse of form or on USDA-FSQS stationery attached to the form: "This product originates from animals that received ante-mortem and post-mortem inspection and were found to be healthy." Export certificate and each carton in the shipment must be marked "(Species) Pancreatic Glands or (Species) Lungs for Pharmaceutical Use Only."

(2) **Animal Food.**

(i) **Inedible product.** Undenatured lungs and lung lobes, other than those condemned on post-mortem inspection, consigned to a West German animal food plant must be properly identified and certified. Issue MP Form 415-3 with the following additional certification on USDA-FSQS stationery attached to the export certificate:

1. Animals from which the product is derived were slaughtered at official establishment no. \_\_\_\_, where they were subject to ante- and post-mortem inspection and were found free of con-

tagious diseases.

2. Animals referred to in 1. originated from premises located within a radius of 10 kilometers (6.29 miles) in which no case of foot-and-mouth disease was officially noted within 30 days before animals' shipment. Note: The United States is free from foot-and-mouth disease.

3. Animals referred to in 1. originated in herds in which no hog cholera or Teschen's disease has been officially noted within 30 days prior to shipment of animals.

Certificates must also indicate "For Animal Food" and must be signed by an MPI veterinarian.

(ii) **Edible product.** Edible meat/byproducts and poultry/byproducts for animal food must meet U.S. regulations for edible product. Cartons must bear inspection legend and be marked "For Animal Food - For Export to West Germany."

1. For meat/byproducts issue MP Form 412-3 with the same certification as described for inedible product under (2)a. In addition, issue the certificate in German and English shown on Chart 22.3-A.

2. For poultry/byproducts issue only MP Form 70 and identify that products are consigned to an animal food plant in West Germany.

#### (f) Shipments for Military

Exports for U.S. military personnel in West Germany may originate from any official plant in the United States.

(1) **Military to military.** Shipments of meat and poultry products by military to military are covered by an official agreement between the Department and West German officials wherein these shipments may be made under reduced certification. This applies also to shipments under Defense Personnel Supply Command (DPSC) manifest, DPSC Form 300, "Order Substance," made from producer's facility identified

under "Source Loaded Products." Certifications are made at (a) military supply depots or at various collection points, including processing plants where no MPI veterinarian is assigned, by a military veterinary medical officer, or (b) by MPI veterinarian at producing plants for brand name products and for products prepared under military specifications when the request for export certification is accompanied by DPSC Form 300.

(i) **Certification.** Export stamps are not required for "military to military" shipments.

1. **Meat.** Issue MP Form 412-3 for all meat products and MP Form 62 for all meat products other than shelf stable canned products. For shelf stable canned products, type on the reverse of MP Form 412-3 the following statement in German:

"ALLES FLEISCH UND FLEISCHERZEUGNISSE VON RIND, KALB, SCHWEIN, SCHAF ODER ZIEGE, DIE IN DOSEN ODER LUFTDIGHT VERSCHLOSSENEN BEHAELTNISSEN IN DIESEM CONTAINER ENTHALTEN SIND, SIND IN DIESEN DOSEN ODER BEHAELTNISSEN DURCH ERHITZEN AUF MINDESTENS 100 GRAD C HALTBAR GEMACHT WORDEN."

#### OFFICIAL SIGNATURE

The English translation is as follows: "All meat and meat products of beef, veal, pork, mutton, or goat in cans or hermetically sealed packages that are in this container, have been preserved in these cans or packages by heat of at least 100° C."

Inform the exporter to place the original with other shipping documents inside the container. The German statement from the reverse of MP Form 412-3 should also be typed or printed on a 3x5 card. Sign the statement, place date in upper left corner and container number in upper right corner and attach the card to rear door of container.

When MP Form 62, "Health Certificate



## Chart 22.3-A - Certificate for edible meat not for human consumption

## Bescheinigung (Certificate)

für Fleisch, das nicht zum Genuß für Menschen verwendet werden soll und noch nicht zum Genuß für Menschen unbrauchbar gemacht worden ist. (For meat which is not to be used for human consumption and has not yet been made unsuitable for human consumption.)

Ursprungsland (Country of Origin): . . . . .

Ausstellende Behörde (Issuing Authority): . . . . .

I. Angaben zur Identifizierung des Fleisches (Data Concerning the Identification of the Meat): . .

Fleisch und Tiergattung (Meat and Species): . . . . .

Art der Teile (Specification of Parts): . . . . .

Art der Verpackung (Type of Packing): . . . . .

Zahl der Teile oder Packstücke (Number of Parts or Packed Pieces): . . . . .

Anschrift des Betriebes (Address of Company): . . . . .

Kennzeichnung (Marking): . . . . .

II. Bestimmung des Fleisches (Destination of Meat):

Das Fleisch, Die Nebenprodukte, die Eingeweide wird/werden versandt von (The meat, the by-products, the organ-products is/are shipped from): . . . . .

(Versandort; Place of Origin)

nach (to): . . . . .  
(Bestimmungsort und -land; Place and Country of Destination)

mit (by): . . . . .

Name und Anschrift des Absenders (Name and Address of Sender): . . . . .

Name und Anschrift des Empfängers (Name and Address of Recipient): . . . . .

III. Bescheinigung (Certificate):

Der unterzeichnete amtliche Tierarzt bescheinigt bezüglich des vorstehend bezeichneten Fleisches, daß bei der amtlichen tierärztlichen Schlachtier- und Fleischuntersuchung das Fleisch zum Genuß für Menschen tauglich beurteilt worden ist oder dabei keine für die Gesundheit des Menschen gefährlichen Erreger oder Schmarotzer festgestellt worden sind. (Concerning the above meat, the undersigned official veterinarian certifies that during the official veterinary ante-mortem and post-mortem inspection the meat was judged to be suitable for human consumption or that no bacteria, virus, or parasites were found which may be harmful to human health.)

Ausgefertigt in (Issued in) . . . . . am (on) . . . . .

Dienstsiegel des amtlichen Tierarztes  
(Seal of the Official Veterinarian)

(Unterschrift des amtlichen Tierarztes)  
(Signature of the Official Veterinarian)



for the Importation of Beef and Pork and of Products Manufactured from such Meat," is signed by an MPI veterinarian, the title "Veterinary Officer" should be crossed out, and if signed by a military veterinary officer, the title "Official Veterinarian" should be crossed out. All four copies of MP Form 62 should be signed individually and distributed the same as MP Form 412-3.

2. Poultry. Issue MP Forms 506 and 70. MP Form 70 is not required if the product has been heated to an internal temperature of at least 65° C. (149° F.), and this is so indicated on MP Form 506.

(2) Commercial shipments. When shipments by commercial firms to the military in West Germany (where product is held for sale only to the military) are made without DPSC Form 300, issue export certificates described in (b).

## 22.39 GREAT BRITAIN - UNITED KINGDOM

### (a) Meat Products

Meat and meat food products, except those for U.S. military forces, must originate in MPI certified plants.

(1) Plant approval. Plants, including horsemeat plants, desiring to export to the United Kingdom (UK) must meet the requirements of this section and submit an application (MP Form 31) through RD to the Deputy Administrator.

(i) Facilities and equipment. Rooms or areas where stomachs or intestines are emptied should be adequately separated from slaughtering and dressing operations and from any area where meat or byproducts are handled or stored. This may be accomplished by physical means, such as shields, walls or distance.

Wooden pallets may not be used near or for exposed product.

(ii) Water supply. In canneries, a bacteriological examination of the water supply must be done monthly; in other plants, more frequently than once yearly for municipal water and more frequently than twice yearly for well water.

(iii) Clothing. Employees handling edible product or working in edible product areas must wear suitable protective clothing, including head covering and footwear (with rubber or plastic soles), capable of being cleaned and kept clean. Street clothing is not permitted.

(iv) Canning. Seams of can ends should be routinely checked. Hydrostatic retorts must be cleaned as necessary and replacement water must be added to cooling water reservoirs to prevent buildup of organic material. Can cooling water should be checked periodically and kept clean. The level of available chlorine in this water should not fall below .5 ppm and should be checked frequently. After retorting, cans should be cooled and thoroughly dry before manually handled. All can handling equipment must be easily cleaned.

(2) Eligible product; certification. It is the responsibility of the importer to assure that products meet the compositional standards expressed in the British "Sausage or Other Regulations 1967."

All certificates and supplementary statements must be signed by an MPI veterinarian. A copy of the certificates, MP Form 412-3 or MP Form 414-3, must be attached to and remain with the original certificates. Certain federally inspected plants are approved by VS for immediate slaughter of cattle, sheep, and swine from Canada, and for cattle and sheep from Mexico. Meat and byproducts produced in such plants should not be certified for export to UK unless arrangements, satis-

factory to the veterinarian in charge, are made to identify and segregate the articles from product intended for export to UK. The following products may be exported:

(i) **Fresh.** For meat and byproducts from cattle, swine, calves, and sheep, issue MP Form 412-3 and MP Form 93. The animal disease situation in the United States is such that the required statement on MP Form 93 can be routinely made.

For meat and byproducts from swine, add the following statement on MP Form 93, in block IV under c:

"There has been no outbreak of swine fever (hog cholera), swine vesicular disease, or Teschen disease in the United States of America during the previous 12 months;" and under d, the following: "No vaccine against swine fever (hog cholera) containing a live or attenuated swine fever (hog cholera) virus has been used in the United States of America during the previous 12 months."

\* For meat and byproducts from equines  
\* (horse, ass, mule) type the following  
\* on the reverse of MP Form 414-3: "The  
\* horsemeat/offal contains no admixture  
\* of any meat or offal derived from any  
\* ruminant animal or swine." Horsemeat  
\* and horsemeat byproducts may originate  
\* from approved U.S. plants and from  
\* foreign plants certified for importa-  
\* tion of these products into the U.S.

(ii) **Cooked.** Meat/byproducts from all species must be fully cooked. UK considers meat fully cooked if pink juices cannot be expressed. Cooked beef fat tissue solids (CBFTS) and their raw materials must be from MPI certified plants. Issue MP Form 412-3. Add the following typewritten statement on the reverse of MP 412-3: "I certify that the meat described in the schedule below has been prepared under the terms and conditions of an official certificate recognized by the Minister of Agriculture, Fisheries and

Food, and the Secretary of State for Scotland in accordance with the provisions of the Imported Food Regulations 1968 (or the Imported Food (Scotland) Regulations 1968)."

(iii) **Canned.** Shelf-stable canned product from all species, packed in hermetically sealed metal or glass containers, may also be exported. Issue MP Form 412-3.

(iv) **Product for U.S. military forces.** Certification requirements are the same as for commercial shipments.

(v) **"Papain" kidneys.** When they are to be shipped for edible purposes, they must be (1) from federally inspected carcasses, (2) handled as edible product, (3) kept identified, and (4) packed in containers labeled "Beef Kidneys - Tendered with Papain--For Export Only."

\* \* \*

(vi) **Casings.** They must be:

1. Accompanied by a declaration on USDA letterhead stationery signed by an authorized veterinary officer stating that casings were cleaned and scraped.

2. Identified by approved label with inspection legend including an establishment number in the 3,000 series (Food Inspection Service). To be eligible for inspection mark, casings must be sanitarily handled and from official plants, or must be packed under Food Inspection Service.

3. Upon exporter's request, accompanied by MP Form 415-5.

(vii) **Fats, oils.**

1. Certification. Issue MP Form 412-3. Original must accompany shipments. Shipments arriving without certificate will be refused entry. Include the following on the export certificate:

a. Location of tanks. For example, Port #3 or Starboard #2 shall be shown



in the space for "Shipping Marks" and "Stamp Numbers." Tanks shall be identified again in the "No. Column" as P-3 or S-2.

b. For each tank, the estimated product weight shall be listed in the weight column. Such weight may be obtained from marine surveyor.

c. A statement of cleanliness should be made in the description column to read: "Tanks were inspected and found to be clean."

## 2. Requirements:

a. Ship tanks. They will be inspected and passed for cleanliness before product is loaded onto the ship. Marine surveyors will do this inspection under general inspector's supervision. To be acceptable, tanks must be clean, dry, and free of residues from previous cargoes.

b. Product from I.D. Service. When product is shipped from an Identification (ID) Service place, an inventory of federally inspected lard or rendered fats will be maintained. Records will include additions to and removals from each storage tank. Inspector should be able to estimate product amount in storage at any time. An inspection opening is required on each tank. Tank connection to any line will be broken by removal of a 1-foot section of pipe when tank is sealed. Transfer from tank to ship is permitted only through a line without other connections than to the tank. Product transfer may also be accomplished by use of tank trucks. Ship tanks shall be examined to assure they are empty before operations start. Loading will be done under continuous supervision of the inspector. If operations are interrupted for any reason, the hatch on the tank must be sealed. The seal must not be broken until operations are resumed.

c. Label. Approved label(s) bearing printed inspection legend with establishment number (317.2) will be attached to the export certificate. Establishment number will be in the

3,000 series for product shipped from an ID Service installation. One export stamp will be issued for each ship's tank. Stamps shall be attached to all hatches of filled tanks. Original export certificate and attached label(s) shall be delivered to the shipper, who shall deliver them to the chief officer of the vessel carrying the shipment. The chief officer shall present the certificate and label(s) to the port health authority on arrival in UK.

d. Antioxidants. Edible fats and oils may contain antioxidants in the following amounts:

Propyl gallate,	octylgallate,	
dodecylgallate,	or any mixture of the	
three-----		100 ppm
Butylated hydroxyanisole (BHA)-		200 ppm
Butylated hydroxytoluene (BHT)-		200 ppm
Any mixture of BHA and BHT-----		200 ppm
Citric Acid-----		100 ppm

When product contains antioxidants, the label must include a description of antioxidants, and maximum amount expressed in parts per million.

(3) Marking, labeling. UK recognizes the Federal meat inspection legend, with establishment number of producing plant, as being the "official certificate" for importation of product from the United States. Such legend must be as required by regulations (312.2), and must be affixed to all shipping cartons. For large containerized shipments (vans), it must be attached to the container. If the container holds product from more than one plant, it must bear an inspection legend from each official plant represented by the product inside. Legend or product label with inspection legend may be applied to containers at places outside official plants by using ID Service (R).

To comply with regulations (322.4), issue MP Form 412-3 and mark outside containers as required by Section 312.8 of the regulations.



(4) **Prohibited importation.** The following importations are prohibited:

a. Scrap meat. Meat consisting of scraps, trimmings, or other pieces (with or without bone) of such shape or in such condition as to afford insufficient means of identification with a definite part of a carcass.

b. Any carcass part chopped or minced with or without spices, cereal products, salt, flavoring, vegetables, or other ingredients.

Exception: Beef patties, flake steaks, fresh beef or pork sausage, etc., may be shipped to the military.

c. Heads without submaxillary lymph nodes.

d. Livers without hepatic lymph nodes. These nodes must be incised and left attached to the livers. Livers not meeting this requirement will be rejected.

e. Boneless meat from calves less than 3 months old.

(5) **Ports of Entry.** Fresh, chilled, or frozen meats or byproducts may enter UK only through the following ports: Avonmouth, Cardiff, Dover (Eastern Docks), Felixstowe, Folkestone, Great Yarmouth, Grimsby, Harwich, Liverpool, London (Royal Group), London (Tilbury), Newhaven, Plymouth, Sheerness, Southampton, and Tyne (North Shields).

Processed or canned products are permitted entry at all ports.

#### (b) **Poultry Products**

(1) **Plant approval.** Federally inspected plants desiring to export \* poultry products to UK must apply to RD. MP Form 31 shall be used. In certifying such plants, RD will apply the same criteria used in certifying \* poultry plants for West Germany. Plants certified for West Germany are considered certified also for UK and need not apply for additional certification.

#### (2) **Eligible product; certification.**

(i) **Fresh poultry.** The definition of "fresh poultry" for UK includes frozen carcasses and cut-up poultry, and giblets. Carcasses must be fully eviscerated and not contain or be accompanied by any offal (necks and giblets).

Exports of fresh poultry must meet the requirements in the European Economic Community (EEC) Directive 71/118, and must originate in MPI certified plants. Those for use by U.S. forces can originate in any official poultry plant, but must be accompanied by MP Form 506, MP Form 412-14, and MP Form 40, which are also required for commercial shipments. \*

The official poultry inspection legend will fulfill the "health marking" requirements (Item 30, Chapter II, EEC Directive 71/118). Under conditions outlined on MP Form 412-14, item (b), official establishments and/or flock, management will be required to furnish written certification by their veterinarian attesting compliance with requirements regarding health of originating flock. This serves as basis for certification required of the official veterinarian at slaughtering establishment (MP Form 412-14). The following additional statement shall appear on MP Form 412-14 above the official veterinarian's signature: "The whole of the consignment described above was derived from poultry which were hatched, reared, and slaughtered in a State in which, after due inquiry, I am satisfied that an outbreak of a velogenic strain of Newcastle Disease has not been recorded in the past 6 months." The MPI veterinarian will substantiate the official status of disease in areas by conferring with responsible VS officials. \*

(ii) **Cooked/canned poultry.** Exports

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of cooked poultry products can originate in any federally inspected plant (see 22.39(b)(1)). Issue MP Form 506.

Plants producing canned poultry products should meet the requirements in section 22.39(a)(1)(ii) and (iv).

(iii) **Dehydrated poultry; rendered fat.** Dehydrated chicken (poultry) and rendered poultry fat may be certified for export without issuing MP Form 412-14. Allowances for antioxidants are specific. Butylated hydroxyanisole and butylated hydroxytoluene are permitted in anhydrous edible oils and fats to the extent of 200 ppm. Propyl gallate is permitted to the extent of 100 ppm.

(3) **Ships' stores.** When poultry carcasses are exported for ships' stores, the following requirements must be met:

a. Eviscerated carcasses may be accompanied by giblets.

b. A specific veterinary certificate is not required.

c. Carcasses must be frozen.

d. Consignments must be imported into the port where poultry will be loaded on the ship. Cross country journeys of consignments between ports will not be permitted.

e. Consignment must be moved, on landing, directly to a bonded warehouse at the port of import supplying the ship, and must be held there under Custom's bond. Poultry supplies should be taken directly from warehouse to ship.

If all these conditions are not met, importations for ships' stores must meet the same requirements as imports of poultry into UK.

\* (c) **Products not for Human Consumption**

\* (1) **Edible product for animal food.**  
\* The certification requirements are  
\* the same as those described for edible  
\* products with the exception that the  
\* livers need not have the hepatic  
\* lymph nodes incised or attached. The

shipping cartons shall be labeled as follows: "Not for Human Consumption- for Export to UK." \*

(2) **Calf stomachs.** Calf stomachs for the manufacture of rennet may be exported under the following conditions: \*

1. They must be derived from inspected and passed animals.

2. Cartons may not bear the inspection legend and must be marked "Not for Human Consumption - for Export to UK." \*

3. On USDA/FSQS letterhead stationery, issue the following statements, signed by an MPI veterinarian.

a. The offals are derived from abattoirs which are subject to Federal meat inspection;

b. The offals are derived from animals which have been in the United States of America for at least 28 days immediately prior to slaughter;

c. There has been no outbreak of foot-and-mouth disease in the United States of America during the previous 12 months.

(3) **Inedible products.** All inedible products except lungs must be decharacterized. The same conditions described immediately above for calf stomachs must be met for exporting inedible meat/byproducts and horsemeat/byproducts. The following additional statement is required for inedible horsemeat/byproducts: "The inedible horsemeat/offal contains no admixture of any meat or offal derived from any ruminant animal or swine." \*

## 22.40 GREECE

The following certification requirements in (a) for fresh (frozen) meat and poultry exports to Greece are derived from changes in Greek law (Presidential Decree 653 of August 5, 1977). In addition to the requirements that must be satisfied in the certification, issued by an FSQS veterinary officer, there are several additional requirements in the Decree;



e.g., freezing temperatures, storage time limitations, etc., that will not be covered by FSQS certification. The exporter/producer is responsible for such requirements. Copies of the Decree are available from MPI regional offices or FPS. Interested parties should become familiar with Greek specifications.

#### (a) Certification

Issue MP Form 412-3 for meat products and MP Form 506 for poultry products. They must be visaed by Greek consul.

For canned product enter and sign on reverse of the form the following statement:

These products are (1) derived from (species), (2) inspected at loading and found wholesome, and (3) marketed in the same form and composition in the United States.

For fresh (frozen) meat and poultry and edible byproducts thereof, issue also a hygienic veterinary certificate on departmental letterhead stationery containing the following information:

1. Identity and description of meats (under Greek definitions the term "meat" applies to meat and meat byproducts and poultry meat and poultry byproducts; the term "animal" applies to livestock and birds):

a. Number, name, and address of official establishment.

b. Name of products (anatomical or commercial terms for meat cuts and edible byproducts).

c. Species.

d. Number, type of packing, and markings of packages.

e. Gross and net weights.

f. Date(s) of slaughtering or freezing.

g. Mode of conveyance.

h. Full name and address of exporter.

i. Full name and address of importer (consignee).

2. Wholesomeness, packing, and marking:

I, the undersigned (full name and title), authorized Doctor of Veterinary Medicine certify that the above mentioned meats:

a. Were inspected by me today and found absolutely suitable for human consumption;

b. Come from animals which were examined before and after slaughter, were found free from communicable and ordinary diseases, and absolutely \* suitable for human consumption;

c. Originated, were slaughtered, and processed in areas declared by Veterinary Services to be free of foot-and-mouth disease for at least 3 months and free of African pest for at least 12 months prior to slaughter;

d. Derived from animals slaughtered, processed, packaged, and frozen in modern facilities operated under a national inspection program, thus qualified for export.

e. Contain no preservatives, colorants, and residues of antibiotics, oestrogens, pesticides, or gland suppressing substances at levels endangering the health of consumers;

f. Are packed and marked as described under 1 above.

3. Date and signature of veterinary official of meat and poultry inspection, visaed by Greek consular authorities.

#### (b) Meat Products

(1) Fresh.

(i) Eligible product:

1. Meat. Whole carcasses, sides, quarters, "primal" cuts, and boneless meat of cattle, calves, sheep, goats, and swine; trimmings and head meat (without the mouth epithelium, the salivary and lymph glands) of beef in bulk.

2. Byproducts. Heads of lambs and young goats without noses and lips; tongues (muscle portions) of ruminants and swine; liver, spleen, hearts, kidneys, and brains of ruminants; back fat and bellies (with or without skin) of swine.



(ii) **Packaging.** Cartons of products must not exceed 66 pounds (30 kg) net weight with 10 percent allowance.

1. Carcasses, carcass sides, quarters, primal cuts, boneless meat, and meat trimmings of ruminants and swine should have two wrappings.

a. Inside wrapping shall be of approved, nontoxic, transparent, pressure resistant plastic material with limited permeability.

b. Outside wrapping shall be:

For beef, use approved heavy material or jute bag; smaller cuts, less than 6.6 lbs. (3 kg), meat trimmings and byproducts - carton or wooden box securely tied on outside.

For swine, sheep, calves, goats, use muslin or other heavy material (no jute bag); smaller than 6.6 lbs. (3 kg) cuts, trimmings, and byproducts - carton or wooden box securely tied on outside.

2. Back/fat bellies (with or without skin). They must be, by pairs touching their inner surfaces, placed in appropriate plastic containers inside a carton or wooden box. Clean salt of excellent quality and antioxidants are permitted.

3. Byproducts. Beef livers and brains of ruminants must be wrapped separately in approved plastic material and placed in a carton or wooden box. Other byproducts must be wrapped either separately or in a uniform mass of similar entrails, in a plastic material or waxed paper and placed in a carton or wooden box.

(iii) **Inspection marks, freezing dates, labeling.** Carcasses, sides, quarters, and primal cuts of ruminants and swine, livers and fillets of beef must show a legible inspection legend in one or more places depending on the size of product. Slaughtering or freezing dates are required on individual pieces of meat weighing more than 11 lbs. (5 kg).

Packaged meats, any size or weight, must have the following information

clearly and legibly printed on the outside of container (carton, box, etc.) or on a label securely attached to or placed inside of container:

1. The country of origin.
2. Official establishment number.
3. Species (may be omitted for carcasses, sides, and quarters).
4. Product's name (trade name for meat cuts).
5. Slaughtering or freezing date(s).
6. Mark of inspection, whether shown or not on individual pieces of meat in the package.
7. Shipping containers should also bear the words "For Export to Greece" and "For Manufacture" (the latter if meat is shipped for further processing in Greece). These wordings require only local approval and should be applied in a stencil or rubber stamp in bold type letters at least 1 inch high.

NOTE: Any other methods of marking fresh meats for Greece, such as coding, are not permitted.

(2) **Canned product.** The following must be shown on the can or its label:

- a. Country of origin and name of manufacturer.
- b. Name of canned products.
- c. Statement that can is sterilized (shelf stable) or pasteurized (perishable). If sterilized, date of preparation; if pasteurized, date of preparation and maximum time limit of 2 years within which the product may be marketed for consumption.
- d. Code markings may be used, provided code identification is given to Veterinary Service, Greek Ministry of Agriculture.

### (c) **Poultry Products**

#### (1) **Fresh.**

(i) **Eligible product.** Whole carcasses, halves, and parts of chickens, turkeys, ducks, and geese, and edible byproducts thereof, may be exported.

(ii) **Packaging.** Carcasses must be well drained to avoid buildup of ice crystals weighing more than 2 percent of the weight of dressed bird, and packaged in an airtight, sealed plastic bag, and placed in sturdy, well tied cartons or wooden boxes.

Halves, quarters, or pieces, and byproducts (liver, spleen, heart, and stomach) must be packaged in plastic bags, trays, or corrugated plastic cartons covered by transparent plastic material and placed in cartons or wooden boxes.

(iii) **Freezing dates, labeling.** See section 22.40(b)(1)(iii).

(iv) **Inspection before shipping.** A visual inspection of frozen poultry shall be made before shipping to assure that product is normal and does not show any difference in color or evidence of dehydration or freezer burn, and is free from mold or other evidence of spoilage.

(2) **Canned product.** See section 22.40(b)(2).

**(d) Ships' Stores**

Fresh, frozen, or nonfrozen meat and poultry products exported for use on ships sailing to Greece must comply with all applicable Greek export requirements.

**(e) Greek Examination**

Upon importation, meat and poultry products will be given visual inspection and a laboratory examination by Greek authorities.

**22.41 GUADALUPE**

Exports to Guadalupe, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must

furnish such codes in advance of shipments to the Chef du Service Veterinaire, Direction Departementale de L'Agriculture Service Veterinaire, Jardin Botanique, Circonvallation, 97 100 Basse Terre, Guadalupe.

**22.42 GUATEMALA**

**Meat Products**

Export certificate to be visaed by consul of that country.

**22.43 HAITI**

**Meat Products**

Casings. Export certificate to be visaed by consul of that country.

**22.44 HONG KONG**

**(a) Meat Products**

Issue MP Form 412-3 and list products individually. The wording "miscellaneous meat products" is unacceptable.

(1) **Prohibited product.** The following meats and meat byproducts are prohibited entry:

a. Scrap meat--meat consisting of scraps, trimmings, or other pieces (with or without bone) of shape or condition to prevent identification with a definite carcass part.

b. Carcasses with pleura or peritoneum removed (except swine).

c. Meat without skeletal lymph nodes (except mutton and lamb).

(2) **Horsemeat; restriction.** Horsemeat may be exported to Hong Kong provided:

a. An application is submitted to and is approved by the Director, Medical and Health Services, Urban Services Department (USD), Hong Kong.

b. The product is shipped under refrigeration and is accompanied by a certificate issued by MPI. Such certificate should state that the product is: (1) from animals that received



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ante- and post-mortem inspection and were found free from disease, and (2) fit for human consumption and suitable for export. The certificate should also state that all necessary precautions for preventing danger to public health were taken during meat dressing, preparing, and packing.

c. Upon consignment arrival and within 24 hours, a written report is made to USD including product amount and description, storage place, name and address of involved retailers. The product will be subjected to inspection by USD food inspectors before release.

(3) **Pork uteri.** Nongravid uteri from gilts may be exported as edible product. For inspection, chilling, packing, and certification, see section 22.51(a)(8). Cartons must be prominently labeled "Pork Uteri for Export to Hong Kong. Importers are responsible for obtaining a special permit from Hong Kong Urban Services Department for each consignment."

#### (b) Poultry Products

Federally inspected poultry is eligible if accompanied by MP Form 506.

(1) **Ducks.** Ducks with head and feet attached may be exported. However, they shall be prepared and labeled according to instructions for Japan with appropriate name changes in labeling and statements.

(2) **Feet, oil sacs.** They shall be:

a. Removed after dressed poultry receives final wash, before entering the eviscerating room, or immediately after transfer from picking to eviscerating conveyor line.

b. Handled sanitarily, packed in clean containers, and frozen promptly.

c. Labeled as "chicken feet," "chicken oil sacs," or "turkey feet," "turkey oil sacs," or "duck feet," or "duck oil sacs - for export to Hong Kong. Packed under sanitary super-

vision of USDA. Plant NO. \_\_\_\_\_. (Name and address of plant or distributor) USA." Official inspection mark will not be used. Certificate to be made by inspector at plant of origin only.

When above requirements are met, inspector may issue an export certificate including:

"This certifies that the poultry feet or oil sacs specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination."

This certification may be typed in "remarks" space, or on certificate's face immediately above "remarks" space. Inspector initials immediately after the certification, and signs the certificate.

(3) **Hong Kong examination.** Hong Kong officials may sample for bacteriological examination and refuse entry to unsatisfactory product.

Plant management shall cooperate in proper handling of this product and instruct plant employees to reject any feet or oil sacs obviously unfit for food.

## 22.45 HUNGARY

### Meat Products

Pork livers. The following statement on departmental letterhead certificate should accompany the regular export certificate: "The animals from which the livers were derived received veterinary ante- and post-mortem inspection and were found to be free from evidence of contagious and communicable diseases. The United States is free from rinderpest, hoof-and-mouth disease, and contagious bovine pleuropneumonia. The livers are suitable for human consumption and were packed under good sanitary conditions."



**22.46 IRAN**

- \* Importer must have a permit issued
- \* by the Iranian Ministry of Agriculture.

**(a) Meat Products**

Issue MP Form 412-3 and comply with regulations (312.8).

**(b) Poultry Products**

- \* Issue MP Form 506.

(1) U.S. Grade A. Fresh (frozen) ready-to-cook broiler chickens must be accompanied by USDA grading certificate and meet the following requirements:

a. Broilers are Grade A, as shown by grading certificate and on cartons.

b. Weight of each broiler is within 850-1350 grams (2 to 3 lbs.), averaging 1100 grams (2.4 lbs.).

c. Birds have been slaughtered and frozen not more than 3 months before shipping, as shown on export certificate and by slaughter dates on cartons. First and last slaughter and freezing dates only must be shown on the export certificate.

d. Each broiler is individually packed in airtight plastic material.

(2) Special purchases. Fresh (frozen) ready-to-cook poultry (whole birds) purchased under Iranian government tender must meet all requirements specified in respective bids. Unless the tender lists conditions which must be certified by USDA, the inspector will only be concerned with normal re-inspection for export and issuance of export certificate. Add the following statement on MP Form 506: "The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcass in preparation for dressing and evisceration."

**22.47 IRAQ**

**Poultry.** The Government of Iraq purchases poultry products directly through U.S. exporters, submitting a tender for each shipment. The tender and resulting contract contain specifications which are certified by the Poultry Grading Branch.

MPI is required only to inspect the product, examine it for export, and issue export certificates MP Form 506.

**22.48 IRELAND****(a) Meat Products**

Casings. Issue MP Form 415-5 and comply with regulations (312.8).

**(b) Poultry Products**

Issue MP Form 506 to licensed exporters only.

(1) License. Exporter must first obtain a license from Irish officials to export poultry or poultry products (cooked, uncooked, or otherwise processed).

(2) Canned Product. For hermetically sealed product, the following statement must be placed under "remarks":

"The poultry products mentioned herein have been subjected, during the course of manufacture, to a temperature of 116° C. for a period of 75 minutes at the factory."

**22.48-A ISRAEL**

Edible offal products, such as hearts, livers, and tongues shall be individually wrapped and each individual item shall bear the mark of inspection. Lead tags and twisted wires attached to meat tissue are not acceptable. Noncorrosive, nontoxic tags shall be affixed to the tissue by a pliable plastic thread.

## 22.49 ITALY

## (a) Meat Products

MP Form 412-3 must be visaed by Italian consul. Also issue MP Form 42, Certificate of Origin and Health for Importation of Meat into Italy.

(1) **Certified plants.** Only plants certified by USDA to the Italian Ministry of Health may export meat and/or meat food products. To be certified, plants must submit MP Form 31, Application for Approval of Establishment for Export of Meat to Italy, through

\* RD to FPS.

(2) **Animals' origin; certification.**

Meat and meat food products (from all species) must be from animals born and grown in the United States. Herd's origin must be identified on MP Form 42. An owner's certificate must accompany animals to slaughter stating:

"I certify that animals of this shipment have not been treated with antibiotics during the week preceding slaughter; nor have they been treated for zootechnical or therapeutic purposes with natural or synthetic hormones, tenderizers, anti-hormonal or arsenical or antimonial substances, or with substances dangerous or harmful to human health. I further certify that these animals originate from premises where natural or synthetic hormonal or anti-hormonal substances are forbidden to be kept or used for any purpose."

Exception: Plants certified for export to Italy may ship beef imported from countries which prohibit the feeding or administration of hormonal substances to animals. Issue MP Form 412-3 with the following statement typed on the reverse and signed by the same veterinarian who signed the face of the certificate: "I certify that the meat or meat food product mentioned herein is derived from beef imported into the USA from \_\_\_\_\_ (name of country) where the feeding of

hormonal substances to food animals is prohibited by law."

(Signature)

Name and Title of MPI  
Veterinarian

Countries eligible to export meat to the United States and whose laws prohibit the feeding of hormonal substances to food animals include Argentina, Australia, Brazil, Czechoslovakia, Denmark, France, Germany (Federal Republic of), Honduras, Hungary, Ireland, Italy, Netherlands, New Zealand, Northern Ireland, Paraguay, Poland, Romania, Switzerland, Uruguay, and Yugoslavia.

Plant management is responsible for maintaining adequate identity of meat and/or meat food products derived from these animals and intended for export to Italy.

(3) **Slaughter.** Animals showing fatigue or excitability must be rested for at least 24 hours before slaughter. Evisceration must be completed within half an hour after bleeding. Carcasses of equines more than 4 weeks old or of calves more than 3 months old must be cut in halves before inspection.

(4) **Inspection.** Besides the required procedures in Part 11, the following must be done:

a. Incise each beef cheek twice with one deep and one superficial cut, and the beef tongue's base once.

b. In all species, split trachea and main bronchi, make a transverse incision in the lower third of the lungs through the main bronchi, and incise pulmonary lymph nodes.

c. Besides opening the heart's chambers and severing the septum, incise both halves of the heart from auricle to apex.

d. Incise epigastric, renal, and mesenteric lymph nodes.

e. Make two transverse incisions in



beef and equine livers to expose main bile ducts (Fig. 22.2).

f. Examine diaphragm after pleura removal by plant employee (in all species).

(5) **Prohibited product.** The following is prohibited entry into Italy:

- a. Pork.
- b. Meat from emergency slaughtered and/or emaciated animals, from tuberculosis reactors, and from animals with any form of tuberculosis or cysticercosis.
- c. Meat treated with any coloring or preserving substance; exposed to ionizing radiation or ultraviolet rays; or sprayed with chlorine solutions.

(6) **Fresh or frozen product.** Only meat prepared according to Article 7 of the Italian list of technical requirements is eligible. Copies of this list may be obtained from RD. Product from processing plants must be properly identified as originating in approved plants. Refrigerated (unfrozen) meat must be from animals slaughtered not more than 5 days before shipping.

Horsemeat. Shipments of chilled or refrigerated (unfrozen) horsemeat will not be permitted entry later than 30 days after slaughter of the animals. Slaughter date(s) must be entered on MP Form 414-3; name of month must be spelled out.

(7) **Labeling.** Shipping container must bear a label so attached that it breaks when container is opened. The label must show plant's name and address, product's name, species, net weight, and packing date.

#### (b) Poultry Products

(1) **Estrogen certification.** Poultry products must be accompanied by MP Form 506, signed by a Federal \* veterinary inspector, and bear the following statement:

"The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zootechnic purposes."

Note: Plant numbers and plant names \*  
must be shown on export certificates. \*

(2) **Italian examination.** Poultry products entering Italy may be tested for estrogens, even when above certification is on the face of export certificates. Product showing positive results to the "mouse test" will be refused entry. In addition to an entry refusal, all USA poultry may be barred from Italy. Thus, MP Form 506 must not be issued unless it is certain that the product is, in fact, free of estrogens.

(3) **Control.** To prove that veterinary control was effected before shipment, each shipping and immediate container shall bear the inspection mark with the plant number.

(4) **Parts.** Poultry parts (skin attached), except wings, heads, necks, and feet may be imported. Wings and backs--institutional- or bulk-pack--may be imported into Italy only for production of poultry extracts (soups).

Each package shall be protected by a plastic wrapping or other suitable material and shall bear all mandatory information.

(5) **Processed product.** Poultry products with antioxidants must meet the following conditions:

1. The antioxidant must have been added separately to the fat before mixing with poultry meat.

2. The maximum allowable level of 303 Butyl oxyanisole in fat is 0.03 percent.

A statement indicating that these conditions were met shall be included on MP Form 506.



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**(c) Shipments for Military**

Shipments of products by military to military are covered by an agreement between Defense Personnel Supply Command (DPSC) and the Italian officials. The military will issue their own export certificates for shipments of meat and poultry products from military points of embarkation (Cheatham Annex, Bayonne, Naval Supply Center, Norfolk, etc.) to U.S. military personnel in Italy.

To provide the military veterinary medical officers with background information for military export certification, MPI officials at the point of origin should, in addition to regular export certificates (MP Form 412-3 or 506), issue the following health certificates presently required for meat and poultry exports only to Germany: MP Form 62 for beef, pork, and products thereof; or MP Form 70 for poultry. Since these certificates are filed and kept only for reference after the military issue their own export certificates, it is not essential to identify the final ("overseas") destination for such shipments.

Military export certification does not apply to meat and poultry products shipped to military dependents in Italy. These are commercial shipments and must be certified as described in section 22.49(a) and (b).

**(d) Pharmaceutical Products**

Issue MP Form 412-3 if handled as edible product. If otherwise, a certificate signed by an MPI veterinarian on USDA/FSQS letterhead must be issued stating that the product is from animals which were healthy before and after slaughtering. Certificate must also state that denaturation was not performed at the plant of origin. Organs must be free of lesions and alterations and must be collected in plants authorized for export to Italy.

Product must be frozen and packaged according to specifications described in Italian "List of Technical, Hygienic and Sanitary Guarantees and Conditions for Chilled Meat . . ."

Package labeling must show species, name of exporter, anatomical denomination of product, and name of origin country.

**22.50 JAMAICA****Meat Products**

The following statement should be added to the export certificate covering fresh, frozen, cured, and/or smoked product: "The United States is free from Foot-and-Mouth Disease."

**22.51 JAPAN**

The full name and address of the actual consignees must be shown on export certificates for meat and poultry shipments to Japan. Using the name of the exporter as the consignee is not acceptable. Metric weights are required for only LIPC shipments. See 22.51(a)(3).

**(a) Meat Products**

(1) **Certification.** Include the word "chilled" or "frozen," as applicable, on MP Form 412-3 under "description of product" and on MP Form 412-13 in block 2. For product containing meat and poultry, regardless which is predominant, issue only MP Form 412-3 and MP Form 412-13.

MP Form 412-13. Do not complete blocks 7 and 8 for fresh or frozen meat, and 9 and 10 for processed product. Complete block 6 for plants preparing cuts or packing byproducts. For meat, inspectors at other than origin plant may complete blocks 9 and 10, provided shipping invoice shows slaughter date, name, and signature of inspector in charge of origin slaughter plant. Before shipping, exporters should request slaughter dates from origin plants. Indicate species for each item in block 1; for example, all beef franks must be shown as "beef," and franks made of beef, pork, and chicken as "beef, pork, and chicken."

(2) **Fresh beef.** When export shipments of beef consist of a variety of

\* different beef cuts in a single shipment the term "Beef Cuts" may be used in the certificates and the cartons to identify the products. Note: This does not apply to LIPC which is described below.

\* (i) Hanging tenders; beef skirt diaphragm. Hanging tenders and the beef skirts derived from the diaphragm are considered to be offals in Japan, and therefore, are not subject to LIPC requirements. "Beef Skirt Diaphragm," or the terminology "Beef Outside Skirt--Diaphragm Meat" must be shown on boxes and certificates for beef skirt derived from the diaphragm. The term "Diaphragm" is not permitted on certificates or cartons if the product is not derived from the diaphragm or consists of a mixture of meat from diaphragm and other anatomical origins.

\* (ii) Partially defatted beef fatty tissue. The Japanese place this product in the raw meat category; therefore, the same certification must be made as required for fresh, chilled or frozen meat.

\* (3) LIPC (Livestock Industry Promotion Corporation of Japan). LIPC has special requirements for U.S. beef cuts.

\* (i) Applicant. The party applying for export certification of beef to Japan must state on MP Form 412 "Exporter advises shipment is subject to requirements of LIPC tender," or "Exporter advises shipment is not subject to requirements of LIPC tender." The applicant must also furnish the inspector a copy (or copies) of an "Agricultural Products Acceptance Certificate" completed by a USDA Meat Grader (which corresponds to the lot of product which will be presented for inspection) for all cuts purchased by LIPC tender except for 121D Beef Skirt Plate.

The Agricultural Products Acceptance Certificate will show the grade, name of cut, IMPS item number and date packed. All cartons covered by this certificate are sealed and stamped with the "USDA Accepted as Specified" stamp as shown by the facsimile.



(ii) Inspector. Prior to issuing the export certificates, the inspector shall determine that each carton is correctly marked with: 1. Grade, 2. Name of cut, 3. IMPS item number, 4. Date packed, 5. "USDA Accepted as Specified," stamp, 6. Product of USA, 7. Name and establishment number of packer, 8. Finish of packing (frozen, chilled, etc.), and 9. Net weight in metric units (handwritten legible block Arabic numerals are acceptable).

The inspector shall also ascertain that MP Forms 412-3 and 412-13 have the following information: 1. The statement "Exporter advises shipment is/is not subject to requirements of LIPC tender" as shown on MP Form 412, 2. The grade, name of cut, and IMPS item number in the space for "Description of Item or Product," and 3. The metric weights.

(iii) Net weight. If not preprinted by the label manufacturer, the net weight should be stenciled, stamped or handwritten on the carton. The Japanese regulations regarding net weight require that each carton of chilled or frozen beef destined for LIPC must show net weight in kilograms down to tenths of a kilogram. Net weight of less than one-tenth of a kilogram (such as one-hundredth of a kilogram) must be disregarded. If



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\* conversion from pounds to kilograms is  
 \* necessary, use one pound equals  
 \* 0.45359 kilograms and show kilogram  
 \* weight to the nearest tenth, i.e.,  
 \* 50 pounds equal 22.6 kilograms. Net  
 \* weights on export certificates should  
 \* be shown as kilogram weights, but  
 \* corresponding pounds may be shown in  
 \* parenthesis or beneath the kilograms.  
 \* See 317.2(h)(4) of the Meat and  
 \* Poultry Inspection Regulations for net  
 \* weights on containers.

\* (iv) IMPS (Institutional Meat Pur-  
 \* chase Specifications). IMPS item  
 \* numbers must be shown on export certi-  
 \* ficates for all beef cuts except for  
 \* 121D Beef Skirt Plate (see below).

\* (v) Beef Skirt Plate. The name  
 \* "Beef Skirt Plate" must be shown on  
 \* boxes as well as certificates, and not  
 \* the terminology "Inside Skirt" or  
 \* "Muscle, Transversus Abdominis."  
 \* Grader certificate is not required.  
 \* The number 121D is required to be  
 \* shown on the boxes, but not on the  
 \* export certificates. This is the only  
 \* cut for which the grade and grader  
 \* certificate exemptions apply when  
 \* product is identified for LIPC ship-  
 \* ments. (In the past there has been  
 \* much confusion because the Japanese  
 \* referred to the beef skirt plate as  
 \* the inside skirt and the diaphragm as  
 \* the outside skirt.)

\* (4) Processed Products. The prod-  
 \* uct descriptions entered on MP Forms  
 \* 412-3 and 412-13 should coincide  
 \* exactly with product name approved by  
 \* MPSLD. Sodium tripolyphosphate and  
 \* sodium phosphate are permitted to be  
 \* used in processed meats.

(i) Roast beef. The only standard  
 which the Japanese will accept for  
 roasting beef is an internal  
 temperature and time of 145° F. for  
 30 minutes.

(ii) Products which may contain  
 sodium nitrite. Ham, bacon, corned  
 beef, and sausage products may contain  
 up to 70 ppm nitrite. Beef Jerky  
 Ground; Beef Jerky Sausage; Beef and  
 80-1

Soya Jerky; and Kippered Beef Ground  
 and Formed are examples of products  
 which the Japanese consider as saus-  
 age. The nitrite analyses may be con-  
 firmed only by a USDA laboratory. \*

(iii) Products in which sodium ni-  
 trite is prohibited. Beef Jerky;  
 Natural Beef Jerky; Beef Jerky Sec-  
 tioned and Formed; and products not  
 listed in previous paragraph should  
 not contain nitrate or nitrite.

(5) Stomachs for edible use. \*

(i) Scalded. Sodium gluconate, so-  
 dium metasilicate, sodium persulfate,  
 and calcium oxide are not permitted  
 for use in preparation of scalded beef  
 tripe certified for export to Japan.  
 Other denuding agents listed in sec-  
 tion 318.7 of the meat inspection  
 regulations may be used.

(ii) Unscalded. See section 22.17 \*  
 (b). In addition to the rumen and  
 reticulum, properly cleaned omasa  
 (pecks), and abomasa (true stomachs)  
 may be exported under inspection marks  
 and edible certification.

(6) Ligaments and tendons. Nuchal \*  
 ligaments and tendons including the  
 Achilles' tendon may be certified for  
 human consumption on MP Forms 412-3  
 and 412-13.

(7) Intestines. Beef intestines \*  
 (small and large) may be exported as  
 edible product bearing the inspection  
 legend, provided they are properly  
 cleaned, packed, and frozen, and are  
 accompanied by MP Form 412-3 and MP  
 Form 412-13. Cartons should be label-  
 ed "Beef Intestines - for Export to  
 Japan."

Pork large intestines may also be  
 exported if properly cleaned and  
 scalded. After cleaning, they must be  
 scalded at 80° C. (176° F.) for 3  
 minutes. Cartons should bear the  
 inspection legend and be labeled  
 "Scalded Pork Large Intestines - for  
 Export to Japan." When the export  
 request is for chitterlings, scalding  
 is not required and cartons should be  
 labeled "Chitterlings."



- \* (8) **Pork uteri.** Nongravid uteri from gilts may be exported as edible product and certified on MP Form 412-3. Uteri to be saved for export must remain with the viscera and be examined by visual inspection and palpation. Any uteri showing hyperemia or enlargement from oestrus or other physiological process must be condemned. Immediately after passing inspection, uteri must be chilled (preferably in crushed ice), drained, packed, and frozen. "Hot" freezing is not permitted. Cartons must be prominently labeled "Pork Uteri for Export to Japan."

Additional inspection supervision, requested to insure that the certification requirements are satisfied, is reimbursable as provided in Part 350 of the regulations and section 26.2.

#### (b) Poultry Products

MP Form 506 signed by an MPI veterinarian may be issued provided:

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, pigeons) certified for export to Japan were examined before and after slaughter and found to be healthy and free of evidence of contagious poultry diseases including but not limited to fowl pest, Newcastle disease, and fowl cholera.

2. Processing plant was under continuous Federal veterinary supervision.

3. All poultry were found to be healthy and fit for human consumption.

4. Containers are made of hygienic material. Container label has product name; name, address, and number of processing plant; and USDA official product was inspected for wholesomeness. On the export certificate under "Remarks," enter the following:

"Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967."

On MP Form 506, under "remarks," include the word "chilled" or "frozen," as applicable.

5. Ground or comminuted turkey or

chicken may be exported without prior testing for Salmonella, provided it is accompanied by MP Form 506, bearing the Newcastle clause. Such products include those labeled "Ground Turkey," "Ground Chicken," "Ground Turkey Meat," "Ground Chicken Meat," "Mechanically Deboned Turkey," "Mechanically Deboned Turkey Meat," and "Mechanically Deboned Chicken Meat." However, the Japanese Ministry of Health and Welfare reserves the right to test such shipments for Salmonella upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.

Exporters may choose to pretest such products for Salmonella and obtain certification prior to export. If so, the following establishment sampling requirements must be met for each lot:

a. Plant will randomly select and separately collect 13 1/2-pound samples from each lot. Twenty-five gram portions of each sample will be analyzed for Salmonella following the method outlined in the Microbiological Laboratory Guidebook. Samples may be composited by laboratory.

In this sampling, a lot is the total production of one shift's operation, processed by one basic process from one basic raw material, and packaged in one type and size containers; a shift is the processing period operated with the same personnel with a maximum of 12 hours or entire production for the day if less than 12 hours.

b. In addition to plant sampling, the inspector should sample to verify plant findings. He should have plant personnel draw 1/2-pound companion samples as they perform their routine sampling of finished product. The establishment should notify inspector of sampling times so he can be present if he wishes. In either event, the plant employee will take the two identical samples and the inspector will choose one at random. The inspector's samples should be sealed, frozen, and

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kept under security. The inspector can choose one or more of the 13 samples and send those selected to the \* USDA laboratory at his discretion, based upon plant production history. Such samples should be identified with the phrase "Export Certification Salmonella."

Plant samples should be sent to an independent laboratory for Salmonella analysis. Copies of the analysis results must be sent to the plant and inspector in charge.

Lots or portions of a lot may be certified for Salmonella only on the basis of negative findings in all 13 samples submitted.

If all sample results are negative for Salmonella, the following certification statement should be entered on MP Form 506: "Random samples selected from the lot were analyzed for Salmonella and were found to be negative."

Arrangements satisfactory to the inspector in charge must be made for the identification and control of production lots pending the receipt of laboratory results.

Additional inspection supervision, required to insure that the certification requirements are satisfied, is reimbursable as provided for in Part 350 of the regulations and section 26.2 of this Manual.

(1) Ready-to-cook (all classes). A shank portion may be left attached to the hock joint. Since such joint is not to be opened, inspectors must observe the joint area for swelling or abnormality that might affect product wholesomeness.

Only poultry from lots showing no evidence of infectious synovitis shall be processed with the shank portion attached. The scaly tissue on the shank attached to the carcass must be completely removed.

This exception (to the Manual) is made according to section 381.107 of the regulations.

When poultry for export to Japan are processed with shank portion attached,

the statement "portion of shank attached" shall be entered on MP Form 506 under "remarks."

Firms may use approved labels without further approval to identify this product, provided the statements "portion of shank attached" and "for export to Japan" appear clearly and prominently on the label identifying the product.

(2) Ducks. Ducks with head and feet attached may be exported to Japan. All such product must have passed ante- and post-mortem inspection, and be prepared as ready-to-cook product (except for head and feet attached).

Head shall be completely defeathered, and mouth and nasal passages thoroughly washed. Gullet and windpipe shall be removed. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe joint area for swelling or abnormality that might affect product wholesomeness. Product must be fully labeled to comply with the act and regulations. Class name should read "young duck with clean head and feet attached." All labeling shall bear the wording "for export to Japan only."

Labels must be submitted to MPSLD for approval before use.

(3) Cables. Each shipment must be accompanied by MP Form 506. Cables sent subsequent to arrival of product without MP Form 506 will not be accepted.

#### (c) Personal Consumption

Personal consumption entries of inspected and passed meat and meat products and poultry and poultry products are permitted under simplified certification as provided in section 322.4 of the regulations. Such product need not be accompanied by MP Form 412-3 and MP Form 412-13 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.



The package must be labeled to include: (1) name of product, (2) name and address of packer or distributor, (3) statement of net quantity of contents, and (4) official inspection legend including the official establishment number. For other than shelf-stable canned product, the label must bear the following statement immediately below the product name:

(1) Meat. "The meat contained herein is for personal use only and not for sale. It is derived from animals that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

(2) Poultry. "The poultry contained herein is for personal use only and not for sale. It is derived from birds that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

The required labeling must be applied to the carton by a printed adhesive label that will tear paper if removed and must be so placed on the carton that the label would be destroyed if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. Thus, labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.

#### (d) Pharmaceutical Products

For hog pancreas glands, issue MP Form 415-3 and the following additional certification typed on the reverse: "This byproduct was derived from healthy animals, which passed ante- and post-mortem inspection and were found to be wholesome and free from adulteration."

The statement "Pig Pancreas Glands for Pharmaceutical Use Only - Export

to Japan" must be shown on export certificates and on each shipping container.

#### 22.52 JORDAN

Beef carcasses and cuts may be exported to Jordan without special requirements. Issue MP Form 412-3.

#### 22.53 KENYA

##### Meat Products

Issue MP Form 412-3. For casings, issue MP Form 415-5.

#### 22.54 KOREA (SOUTH)

##### (a) Import Permit

The importer must obtain an import permit from the South Korean Ministry of Agriculture and Fisheries for each shipment of edible and inedible products.

##### (b) Meat Products

(i) Pork uteri. Nongravid pork uteri from gilts may be exported as edible product. For inspection, chilling, packing, and certification, see section 22.51(a)(8). Cartons must be prominently labeled "Pork Uteri - for Export to South Korea."

(ii) Unscalded. See 22.17(b). Unscalded stomachs and intestines may be exported as edible product. For unscalded tripe, complete MP Form 412-13 by typing the word "Modified" above (Certificate for Export to Japan) and the words "Issued for Export to South Korea" below (Certificate for Export to Japan). The remainder of the form should be completed according to instructions for export to Japan in Section 22.51.

##### (c) Inedible Products

Issue MP Form 415-3 with the following statement typed on the reverse: "The material described hereon originated in a plant operating under Federal inspection and is from animals



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that received ante- and post-mortem inspection and were found free of disease at time of slaughter."

Undenuded rumen pillars may be exported, provided they are:

1. From carcasses passed for human food.

2. Collected immediately after emptying rumen of loose contents.

3. Characteristically inedible by natural appearance or by the application of powdered charcoal.

4. Labeled "Inedible (species) Rumen Pillars" and include (1) packer's name, address, and establishment number without official inspection legend, (2) net weight (in pounds), (3) "keep frozen," or "keep refrigerated," as applicable, and (4) "For Export to South Korea."

## 22.55 LEBANON

### Meat Products

Processed products shall bear manufacture date on immediate container. If coded, explain each code on export certificate.

## 22.56 LIBYA

### Poultry Products

Issue MP Form 506 for frozen poultry. Sanitary certificates will be prepared by regional office, and returned to the supervisor for distribution (see France).

## 22.57 LUXEMBOURG

### Meat Products

Issue MP Form 412-3.

Byproduct. Byproducts such as livers must individually bear marks of inspection.

## 22.58 MALAYSIA

### (a) Meat Products

- (1) **Certification.** MP Form 412-3 shall be accompanied by a veterinary certificate on USDA letterhead stating:

- a. The country was free from foot-and-mouth disease and rinderpest for 12 months immediately before slaughter of animals from which products were derived.

- b. Meat or meat food products derived from animals subjected to ante- and post-mortem examinations and were free from infectious and contagious disease; products for export to Malaysia are fit for human consumption; and every precaution has been taken to prevent contamination before export.

- c. In case of pork or pork products, a further veterinary statement is required certifying that the country or district was free of swine fever (hog cholera) during the past 6 months. "District" has been interpreted to mean a State or county. This statement is not required for canned pork products or lard.

- d. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

- (2) **Permit.** An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

### (b) Poultry Products

- (1) **Turkeys.** MP Form 506, signed by an MPI veterinarian, shall contain the following statement:

"The turkeys from which the products for export to Malaysia were derived are from an area free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the slaughter and export. The turkey products were derived from turkeys subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The turkey products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export."

(2) Other poultry. Poultry, other than turkeys, require the following statement on MP Form 506 certified by an MPI veterinarian:

"The poultry covered by this certificate is derived from flocks found free of evidence of communicable diseases, including but not limited to fowl cholera and Newcastle disease, and insofar as can be determined exposure thereto, on the basis of an examination by a licensed veterinarian accredited to the USDA. Poultry on farms adjoining the farm of origin were also found to be free of evidence of these diseases upon inspection. The poultry was given ante- and post-mortem inspection under the supervision of a Federal veterinarian and was found to be wholesome. Foot-and-mouth disease has not existed since 1929, and rinderpest has never existed in the United States."

(3) Cooked poultry. Except for turkeys, as above specified, only hermetically canned cooked poultry may be exported to Malaysia without the general certificate.

(4) Veterinary Services. To meet the requirements of above statement regarding examination of poultry on the farm and on adjoining farms, plant management shall contact the local VS veterinarian and arrange for this examination. Management should understand that his examination is reimbursable. Findings will be certified to the plant's veterinarian in charge.

#### 22.59 MALTA

##### Poultry Products

Issue MP Form 506 without additional statements for all shipments.

#### 22.60 MARTINIQUE

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu

of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direction Departmental de L'Agriculture, Boulevard General Charles de Gaulle, Fort-de-France, Martinique.

#### 22.61 MEXICO

##### Meat Products

Five copies of the export certificate are required. The fifth copy should be a photostat of the original.

Unscalded stomachs. See 22.17(b).

#### 22.62 MONACO

Monaco is considered to be part of French territory. Therefore, all sanitary and customs regulations for Monaco are the same as for France.

#### 22.63 NETHERLANDS

##### (a) Meat Products

Issue MP Form 124 for fresh/frozen meat and MP Form 412-9 for processed meat food products.

(1) Fresh product. The following fresh and frozen products from animals slaughtered in USA are eligible for entry:

a. Beef cuts, with or without bone, weighing at least 6.6 pounds. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,000 pounds.

b. Beef tails and beef or horsemeat tenderloins of any weight.

c. Pork bellies, ham, shoulders, and loins.

d. Fresh lamb, mutton, or horsemeat, individual cuts weighing not less than 6.6 pounds.

e. Byproducts--livers, kidneys, tongues, stomachs (without mucous membrane; no omas), intestines, brains, hearts, spleens, cleaned gullets, ears, feet, thymus, and pancreas.

(2) Inspection marks. Livers of all species must be branded with hot iron.



Individual meat cuts and heads of all species, hearts and tongues of cattle and horses, and pork jowls must be marked with legible ink or hot iron stamp. Marks of inspection are not required on kidneys, tails, and gullets of all species and on hearts and tongues of swine, sheep, goats, and calves (cattle less than 3 months old).

NOTE: Shipments of product not marked as required will be refused entry. Export certificate requests for product which should but does not bear brands must be denied. Such shipments "at exporter's risk" are not permitted.

### (3) Inspection procedures.

a. Livers. Beef and sheep livers shall be inspected as follows:

1. Open bile duct by usual method.
2. Make a transverse incision not longer than 2 inches and approximately 3/4 inches deep across the omasal impression of the liver visceral surface, cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2 inches and approximately 3/4 inches deep across the liver visceral surface from beside and below the caudate lobe, cutting only the smaller branches of the bile duct.

b. Kidneys, bladder. They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

(4) Trichinae certification. For product containing pork muscle tissue, one of the following statements must be typed below the health certification (Block IV) on MP Form 124 or MP Form 412-9.

a. The pork has been examined for trichinae and has been found free of any infection.

b. The pork has been kept without interruption at a temperature of at least -15° C. (+4° F.) for at least 3 weeks.

c. The pork has been heated to an internal temperature of at least 80° C. (176° F.).

Exception. Trichinae treatment of pork may be carried out in a "Free Trade Zone" in Netherlands.

Product not complying with any of the above statements may, at exporter's request, be certified with the following statement typed on MP Form 124 or MP Form 412-9:

"To be stored at an internal temperature of at least -15° C. in a Free Trade Zone in the Netherlands for at least 3 weeks."

### (5) Rendered fats; antioxidants.

The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats: dodecylgallate, propylgallate and octylgallate, not more than 0.01 percent either singly or in combination.

Note: Dodecylgallate and octylgallate are not listed in the regulations (318.7), but may be used for export only (318.8).

Certification. Besides MP Form 412-3, an MPI veterinarian shall complete a certificate in the following form:

"The undersigned (name and title of the authorized veterinary officer in the country of origin), at \_\_\_\_\_, certifies: that the edible rendered fats packed in (description of packing), gross weight \_\_\_\_\_, net weight \_\_\_\_\_, and marked as follows--(name of product), forwarded from (place of dispatch) by (name and address of shipper) and destined for (name and address of consignee) forwarded by (manner of forwarding, name of ship when shipped), were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante- and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very small quantities;



that no preservatives have been used other than propylgallate and/or octylgallate and/or dodecylgallate, and that the total contents of these gallates do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated; that the composition in no respect is in contravention of the purport of this certificate."

Given at \_\_\_\_\_, on \_\_\_\_\_.

\_\_\_\_\_  
(Signature)

(6) **Meat animals.** These animals, as defined in the Dutch Meat Inspection Act, are horses, cattle, sheep, goats, and swine.

If the rendered animal fats being exported are derived from horses, regular export stamps and certificates will not be used.

(7) **Casings.** Issue MP Form 413.

(8) **Product not for human food.** Inedible products are not eligible for importation into the Netherlands.

Calf stomachs, rennet, and other edible byproducts or organs intended for pharmaceutical use in a Dutch plant may be shipped as inedible, without U.S. inspection legend and without being denatured, provided they are properly identified. Issue MP Form 415-3 and a statement on reverse of form or on USDA/FSQS stationery certifying that the product (1) is derived from unconditionally approved animals that were slaughtered at Est. (number), inspected and found wholesome, and (2) is consigned for pharmaceutical use only.

Shipping containers must be prominently marked "(Product's name) For Pharmaceutical Use - For Export to the Netherlands."

## (b) Poultry Products

(1) **Plant Approval.** Plants desiring to export fresh poultry to the Netherlands must meet EEC requirements and submit MP Form 31. In certifying such plants, RD will apply the same criteria used in certifying poultry plants for slaughter/cut-up which export poultry to West Germany. (Those establishments are certified as meeting EEC requirements). Poultry products other than fresh poultry may be exported from any U.S. poultry plant under Federal inspection.

(2) **Certification.** Each shipment must be accompanied by an MP Form 506 bearing the following statement: "The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zootechnic purposes."

With the exception of sterile canned poultry product (in jars or cans), all processed poultry product must be additionally certified on MP Form 506 as follows: "I certify that the product described herein has been heated to at least 65° C. (149° F.)."

## 22.64 NETHERLANDS ANTILLES

Issue MP Form 412-3 for meat and MP Form 506 for poultry.

## 22.65 NEW CALEDONIA

### Meat Products

Issue MP Form 412-3 with the following statement typed on the reverse:

"I further certify that in accordance with official declaration by the Veterinary Services of the U.S. Department of Agriculture, the United States is free from rinderpest (bovine pest), contagious bovine pleuropneumonia, foot-and-mouth disease (aphthous fever), and hog cholera (pork pest)."

The export certificate and the

statement must be signed by the same MPI veterinarian.

The animal disease situation in the United States is such that the required statement can be routinely made.

\* 22.66 NEW ZEALAND

(a) Meat Products

(1) Beef. Issue MP Form 412-3 with the following statement typed thereon: "The United States is free from foot-and-mouth disease."

\* (2) Pork. Fresh or frozen pork and  
\* pork products are not eligible for  
\* export.

\* (3) Casings. They may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttleton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by a certificate, completed by exporter and MPI inspector as shown in Charts 22.4 (Form No. 1) and 22.5 (Form No. 2).

A certificate including Form No. 1 and Form No. 2, as above specified, shall be prepared in duplicate by exporter and inspector in charge. Certificate forms shall be supplied by exporter. Animals are to be slaughtered in official establishments and sanitarily handled. Before certification, the inspector in charge shall assure casings' origin and the sanitary handling thereof. Furthermore, all casings for export to New Zealand shall first be examined by the inspector, and only those fit for use as sausage containers in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.

(b) Poultry Products

Fully cooked poultry products are accepted, provided (1) an import permit is issued by New Zealand Department of Agriculture and a copy of such permit accompanies the shipment;

(2) an MP Form 506 signed by an MPI veterinarian shall certify the following:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the United States Department of Agriculture, no case of exotic Newcastle disease has occurred in any of the States supplying poultry to the processing plant in the preceding 6 months, and all products were cooked to a temperature of 70 degrees centigrade for at least 15 minutes and immediately sealed in a covering such as cryovac bag or sealed in such a covering prior to cooking."

For shelf-stable canned poultry products, the following statement should be typed on the MP Form 506:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the U.S. Department of Agriculture and were cooked to an internal temperature of at least 110° C. for 20 minutes in sealed cans."

22.67 NIGERIA

Meat and poultry may be exported to Nigeria under special certification.

In addition to MP Form 412-3 or MP Form 506, Nigeria requires two "free sale" certificates, one signed by an MPI inspector and one by a plant official. The one to be signed by an inspector may be typed on the certificate as follows:

"It is hereby certified that the sale of the product described herein would not constitute a contravention of the laws of this country."

The statement to be signed by a plant official should be typed on plant stationery as follows:

"It is hereby certified that the following goods were manufactured in this country in accordance with the law. Their sale in this country would not constitute a contravention of such law."

## Chart 22.4 - Exporter's certificate

Form No. 1

I, (give name and status) of the (give name of premises), (where casings are produced or prepared situated at or near (give name of town) in the country or district of (country), in the country or State of (State) do hereby solemnly and sincerely declare that the sausage casings more particularly described below to be shipped by \_\_\_\_\_ of \_\_\_\_\_, to \_\_\_\_\_ of \_\_\_\_\_.

- a. Were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter;
- b. Were found to be healthy and in every way suitable for human consumption;
- c. Are sound, healthful, wholesome, and otherwise fit for human consumption;
- d. Have not been treated with chemical preservatives or other foreign substances injurious to health;
- e. Have been handled only in a sanitary manner; and
- f. Were not exposed to contagion prior to exportation.

## Description of Casings

Number and Description of Packages	Description of Casings	Brands and Marks

And, I make this solemn declaration conscientiously believing the same to be true, and by virtue of the provision of (state here under what statutory provisions the declaration is made).

Signed \_\_\_\_\_"

Declared at \_\_\_\_\_, this \_\_\_\_\_ day of \_\_\_\_\_ 19\_\_\_\_,  
before me.

Signed \_\_\_\_\_"

## Chart 22.5 - Veterinarian's certificate

Form No. 2

Government veterinarian's certificate to accompany sausage casings to New Zealand:

"I, \_\_\_\_\_, a duly qualified veterinarian, now employed by the Government of \_\_\_\_\_, hereby certify that I have no reason to doubt the correctness of the above declaration in any particular. Dated at \_\_\_\_\_ this \_\_\_\_\_ day of \_\_\_\_\_ 19\_\_\_\_.

Signed \_\_\_\_\_"

(Veterinary Officer in Charge -  
Meat Inspection Program)



Description \_\_\_\_\_  
 Number of packages \_\_\_\_\_  
 Marks and numbers \_\_\_\_\_  
 Name of manufacturer \_\_\_\_\_  
 Country of manufacturer \_\_\_\_\_  
 Date \_\_\_\_\_ Signed \_\_\_\_\_."

Metric Weights: All immediate and shipping containers for meat and poultry exports must show metric weights only. Avoirdupois or dual weights are unacceptable.

\* 22.68 NORTHERN IRELAND

**Poultry Products**

Fully cooked poultry products are accepted, provided (1) an import license is issued by Northern Ireland Ministry of Agriculture and accompanies each consignment; and (2) an MP Form 506 is issued by a Federal veterinary inspector with the following statement: "Poultry covered by this certificate received ante- and post-mortem inspection and the product has been heat treated to the requirements of Federal Authority."

\* 22.69 NORWAY

**(a) Meat Products**

Certificates shall be visaed by consul. Imports by license only. Pork may be exported if the following statement is typed on the reverse side of MP Form 412-3 and is signed by an official veterinarian: "I certify that the swine from which this pork is derived originated in a State that has been declared free from hog cholera." Since the United States is free of hog cholera, the statement may be routinely provided. Any change in the status of this disease will be promptly communicated.

Casings. The following certification may be given on letterhead stationery: "I certify that the casings herein described were from healthy animals (cattle, horses, swine, sheep, or goats) slaughtered in a slaughterhouse in this country and received ante- and post-mortem veteri-

nary inspection at time of slaughter. The product is declared fit for human consumption. The casings are clean and sound and were prepared in a sanitary manner and do not contain preservatives other than common salt (NaCl), and no coloring or bleaching agent. The barrels were thoroughly cleaned before leaving the plant and have not been used for products harmful to meat.

<u>Tarmsort</u> (Casings)	Antall Kolli (No. of Packages)	Vekt. (Weight)
------------------------------	--------------------------------------	-------------------

Veterinaerens Kontrollmarke Pa Kolli  
(Veterinary Inspector's Marks on the  
Packages)

Avsender (Consignor)	Addressee (Address)
-------------------------	------------------------

Mottaker (Consignee)	Bestemmellessted (Destination)
-------------------------	-----------------------------------

Fraktmerke  
(Shipping Marks)

\_\_\_\_\_  
(Signature)

Kontrollveterinaer  
authoriset av.  
(Veterinary Inspector  
authorized by)

Veterinaedirektoratet mads Gaustad."

**(b) Poultry Products**

Products with phosphates are not permitted entry. However, MP Form 506 can be completed without statement on phosphates.

22.70 OMAN

Meat/meat food products/meat byproducts. Issue MP Form 412-3. \*

22.71 PAKISTAN

**Poultry Products**

Before MP Form 506 is issued, the inspector must assure that all speci- \*

fications in the bids are met, and poultry was slaughtered by means acceptable under Moslem law. The following statement, in conformity with Moslem law, shall be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding out of the carcass in preparation for dressing and evisceration."

\* 22.72 PERU

**Meat Products**

Unscalded stomachs. See 22.17(b).

\* 22.73 POLAND

**Meat Products**

Lard may be exported to Poland under the same requirements outlined in section 22.39(a)(2)(vii).

Antioxidants and permitted amounts are:

1. Propyl gallate, octyl gallate, dodecyl gallate, or any combination of the three - up to 100 mg/kg

2. Butylated hydroxyanisole (BHA) - up to 200 mg/kg

Butylated hydroxytoluene (BHT) - up to 200 mg/kg

Any combination of BHA and BHT - up to 200 mg/kg

3. Any combination of gallates with BHA or BHT or BHA plus BHT - up to 200 mg/kg

4. Citric acid - up to 100 mg/kg

5. Natural and synthetic tocopherols - up to 200 mg/kg

Data on antioxidants used must be included on the export certificate and on the true container labels. In the case of bulk shipments, a placard secured to the hatch should bear the antioxidant data and the export stamp.

For containerized shipments of packaged lard the following statement must be typed in the description column on the export certificate: "The container for this product has been

inspected and found free of odors. Container No. \_\_\_."

Export certificate shall be visaed by consul of that country.

Pork. Besides the regular export certificate, the following letterhead certificate, signed by an MPI veterinarian, should accompany shipment of pork:

1. Meat is derived from hogs slaughtered in a federally inspected establishment under continuous veterinary supervision.

2. Meat is derived from animals which received veterinary ante- and post-mortem inspection.

3. Meat is sound and fit for human consumption with no indication of hog cholera (swine fever) or other contagious animal disease.

4. There is no foot-and-mouth disease in the United States.

22.74 PORTUGAL

**Meat/Poultry Products**

They are subject to laboratory testing by the Portuguese Government for organisms harmful to human and/or animal health; however, a special certification is not required. Issue only MP Form 412-3 for meat products and MP Form 506 for poultry products.

22.75 ST. VINCENT ISLAND

**Meat Products**

Add to export certificate covering fresh, cured, or smoked products, the statement "The United States is free from foot-and-mouth disease."

22.76 SALVADOR (El)

**Meat Products**

Export certificate must be visaed by consul of that country.

22.77 SAUDI ARABIA

Fresh (chilled or frozen) carcasses, sides, quarters, and other cuts of male cattle not over 5 years old, of



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sheep not over 3 years old, and of poultry may be exported.

Each carcass (side or quarters, if cattle) must (1) bear legible U.S. importation legend, (2) be free from any preservatives, (3) have kidneys removed, and (4) be wrapped in clean white cloth.

Frozen, precut and prepackaged meat and poultry must bear bilingual labels indicating that Islamic slaughter was used, date of packaging or freezing, and expiration date in addition to other required label features. Chilled meat and poultry must arrive in Saudi Arabia within 5 days after slaughter, and frozen meat and poultry within 3 months after slaughter.

#### (a) Certification

For meat, issue MP Form 412-3 with the following certification on the reverse:

"I hereby certify that the beef/sheep described herein is from animals whose average age is \_\_\_\_ years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

For poultry, issue MP Form 506 with the following certification in the remarks section:

"I hereby certify that the poultry described herein is from birds which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

Certificates and statements must be dated, signed by an MPI veterinarian, and show his official title. Certificates must be legalized by Arabian-American Chamber of Commerce or by Arabian consul.

#### (b) Special Requirements

(1) **Certificate of Muslim slaughter.** In addition to FSQS certification, the exporter must obtain the following certificate of Muslim slaughter by a member of an Islamic Center:

"The sheep/beef/poultry covered by this certificate was slaughtered in accordance with Muslim procedures; it was slaughtered by means of a sharp knife, cutting through the skin, jugular vein, and trachea, to result in thorough bleeding of the carcass in preparation for dressing and evisceration. A desensitizing technique was not used. The name of Almighty God was mentioned as the animal was slaughtered: 'BISMILLA WA ALLAH AKBAR'."

This certificate must also be legalized as in (a) and must accompany all shipments.

#### (2) Saudi Arabia standards.

Exporters should become familiar with the specifications described in Saudi Arabia Standard No. 40, which are not subject to FSQS certification. Copies of these specifications, the list of Islamic Centers, and telephone numbers of Arabian-American Chambers of Commerce in the U.S. are available from RD and FPS.

#### (c) Shipments for U.S. Personnel

The certificate of Muslim slaughter may be waived if products are shipped for consumption by U.S. personnel in Saudi Arabia. Obtain and file with triplicate copies of export certificates (MP Form 412-3 or 506) a written statement from the party applying for certification that the shipment is destined for consumption by U.S. personnel and full responsibility is accepted for possible problems in gaining entry of the shipment into Saudi Arabia as certified.

### 22.78 SINGAPORE

#### (a) Meat Products

An MPI veterinarian must sign all

\*



certificates and supplementary statements. Type name and "MPI Veterinarian" below signature.

Carcasses, parts, and products (chilled, frozen, dried, dehydrated, salted, pickled, or smoked), must be accompanied by the following:

1. A meat inspection certificate, MP Form 412-3, with the following additional statement:

"The products for export to Singapore are fit for human consumption and every precaution has been taken to prevent contamination prior to export."

2. A general veterinary certificate on USDA letterhead that:

"The country was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export to Singapore."

\* In the case of pork, a statement in  
\* addition to the above that "The United  
\* States is free of swine vesicular  
\* disease and hog cholera during the  
\* last 6 months."

Canned product. For vacuum-packed, hermetically sealed, heat-treated, canned products, meat or poultry, MP Form 412-3 or MP Form 506 must have the following additional statements:

Products were (1) manufactured according to standard canning processing technique and were subjected to a temperature of not less than 100° C. for not less than 90 minutes; (2) were prepared with meat from animals or birds subjected to ante- and post-mortem examinations and found free from disease; (3) not treated with chemical preservatives or other foreign substance injurious to health; (4) sanitarily prepared, processed, and packed under veterinary supervision, and are fit for human consumption.

NOTE: Any processing variation from the 100° C. for not less than 90 minutes should be submitted to the Primary Production Department, Government

of Singapore, for approval. Shipments must not be made until such approval is obtained.

The same MPI veterinarian must sign all certificates (followed by "DVM") and all supplementary statements. Initials alone are not acceptable. Name must be typed below signature. Official USDA crimp seal over the signature is preferred. If it is not available, use official inspection legend (applied with rubber brand) or "Approved for Export" stamp.

Canned pork and beans which are not amenable to the Meat Inspection Act may be certified under Part 350 of the regulations (Certification Service). The product shall be accompanied by a declaration from the manufacturer stating: (1) The meat content of the product (including fat); (2) That the product has been prepared from sound and wholesome ingredients; (3) That the product has been heated to \_\_\_\_\_ (degrees centigrade) for \_\_\_\_\_ minutes; (4) That every portion of the contents has been heated to a temperature of not less than 100° C.

The above declaration shall be countersigned by an MPI veterinarian stating that he has no reason to doubt the truth of the manufacturer's declaration and that he is satisfied with the cleanliness and manufacturing practice of the processing plant. This certificate may be typed on company letterhead. Veterinarian countersigning certificate should include "MPI Veterinarian" under his signature. An MP Form 412-3 will not be issued.

#### (b) Poultry Products

The following statement, certified by an MPI veterinarian, must be typed on MP Form 506 under remarks:

"The country from which the poultry is derived was free from foot-and-mouth disease and rinderpest for the last 6 months and immediately prior to

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slaughter and export of the poultry. The poultry and/or poultry products are free from evidence of fowl pest and fowl cholera."

### (c) Slaughter Date

Slaughter dates must be shown on export certificates and on shipping cartons of all frozen or chilled meat and poultry products exported to Singapore.

If a shipment contains products from animals or birds slaughtered on different days, the first and the last date of slaughter must be shown on the certificate and on each carton. For example, if animals or birds were slaughtered December 1, 5, 19, and 23, indicate "slaughter period: December 1 through 23."

## \* 22.79 SPAIN

### Meat Products

(1) Fresh (chilled) meat may be imported only in the form of sides or quarters in wrappers which have been approved by the Spanish Directorate General for Public Health. Exporters may obtain approval of such wrapping materials through their Spanish inspectors. Time from slaughter to unloading of fresh meat at Spanish ports may not exceed 15 days.

(2) Frozen meat in cartons (cuts or boneless) must show slaughter dates. Slaughter to date of unloading at Spanish ports shall not exceed 3 months. Weight on cartons in metric units.

\* (3) Pork. Pork and pork offals, including tongues, will be accepted provided they are consigned only to one of the following Spanish ports (in order of preference): Santander, Valencia, or Barcelona. Both freezing date and freezing temperature must be indicated on export certificate.

(4) Consumer size packages must bear

labels printed in Spanish, and must show:

1. Date of packaging or storage termination date. This must not be coded.

2. Weight in metric units.

3. Lot number or other identification of manufacture. This may be coded.

4. Country of origin, as "Product of USA."

5. Directions for preparation or use of the product, if applicable.

6. For product marketed under a distributor's name or trade mark, labels must show Est. No. of producing plant preceded by "Manufactured by."

(5) Beef tripe. Must be washed and scalded without chemicals.

(6) Certification. Issue MP Form 412-3. Face of certificate must show:

1. Name, address, and Est. No. of slaughter or processing plant.

2. Means of transportation - name of vessel.

3. Name and official title of veterinarian signing certificate (beneath signature).

The following statement shall be typed on the reverse of MP Form 412-3:

"I certify that the meat described herein is from animals slaughtered in a legally-authorized slaughterhouse in the United States and were subject to official ante- and post-mortem inspection. The meat is fit for human consumption and has not been treated with any unapproved additive nor with any other substance that is noxious to human health. It has been handled under the best hygienic and sanitary conditions and is fit for human consumption. It does not represent any hazard of spreading epizootic disease."

(Signature)

Official Veterinarian

Name and Title



## \* 22.80 SURINAM

## Poultry Products

Chicken Feet. They may be exported, provided each shipment is accompanied by MP Form 506 with the following certification:

"This certifies that the poultry feet specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and wholesome so far as can be determined by external examination, and are from chickens of U.S. origin."

## \* 22.81 SWEDEN

## \* (a) Meat Products

\* (1) Pork, fresh. The pork must be derived from swine which were born and raised in the United States or Canada. Fresh pork must be treated to destroy trichinae by freezing at an internal temperature not over 0° F. for 20 days under Program control, in rooms or compartments secured with an official lock or seal.

\* (2) Processed. For product not previously exported to Sweden, product description and labels must be submitted to Swedish authorities to import the product.

\* (3) Health examination. A medical examination is required for all personnel engaged in the direct handling of meat in boning and cutting rooms of plants exporting deboned and cut meats to Sweden. The medical examinations must be performed at the time of hiring, and at least once a year thereafter, and whenever a disease is suspected. Primarily, the medical examinations should show that the personnel are free from disease or infection which can be transmitted to man via food.

\* The MPI veterinarian who signs the export certificate must verify from

medical certificates on file, that the plant is still engaged in conducting the required medical examinations. This verification must take place within 2 months of the date a consignment is certified for export.

(4) Certification. Certificates must be signed by an MPI veterinarian.

(i) Fresh. For fresh/frozen cut or deboned meat, the following statement must be typed on the reverse of MP Form 412-3: "The products covered by this certificate have been handled by personnel subject to medical examination according to the Swedish Food Administration Implementing Ordinance SLV FS 1978:11. The cutting, packaging, and general treatment of the products have been accomplished in hygienically acceptable and temperature controlled facilities not exceeding 10° C. (50° F.)." Neither this statement nor the medical examination are needed for certificates covering whole, half, or quarter carcasses.

(ii) Hormones. In addition to the statement in (i) above, beef, mutton, lamb, meat byproducts, meat food products and veal from dressed carcasses weighing more than 220 pounds must have the following statement typed on MP Form 412-3:

"I certify, to the best of my knowledge and judgment, that the meat and/or meat food products identified on this certificate were derived from livestock which have never been fed or administered growth promoting hormones, and that the animals, from which such meat and/or meat products were derived, were accompanied to the slaughtering establishment by certification from the owner and accredited veterinarian as specified for shipments destined to Sweden."

This certification may be issued, provided a satisfactory method is developed for identifying and certifying specific lots of animals delivered to the plant for slaughter. The same conditions outlined for



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\* export of beef, veal, mutton, and lamb  
 \* to Canada with respect to DES  
 \* certification (section 22.24) may be  
 \* used for obtaining certification that  
 \* the livestock have never been fed or  
 \* administered growth promoting  
 \* hormones. In addition to DES,  
 \* Synovex-H, Synovex-S, Ralgro, and MGA  
 \* are used as growth promoters in cattle  
 \* in the U.S.

\* (iii) **Pork.** One of the following  
 \* statements which is applicable shall  
 \* be typed on MP Form 412-3:

\* a. "The pork covered by this  
 \* certificate has been stored for at  
 \* least 20 days at an internal  
 \* temperature not exceeding -18° C.  
 \* (0° F.)." This is in addition to  
 \* statement shown in (i) above. Or for  
 \* cooked pork, b. "I certify that the  
 \* pork products identified herein have  
 \* been heated to an internal temperature  
 \* of 80° C. (176° F.) for 45 minutes."

(iv) **Horsemeat.** Issue MP Form 414-3  
 with the following statement typed on  
 reverse thereof and signed by the same  
 MPI veterinarian signing face of certi-  
 ficate: "I certify that the horsemeat/  
 byproducts described herein:

1. Is derived from animals born,  
 raised, and slaughtered in the United  
 States,

2. Has been prepared in hygienically  
 acceptable and temperature-controlled  
 facilities not exceeding 10° C.  
 (50° F.), and

3. (for cut up horsemeat only) Has  
 been handled by personnel subject to  
 medical examination in accordance with  
 Swedish Food Administration Implement-  
 \* ing Ordinance SLV 1978:11." (See (i)  
 above).

(5) **Refrigeration.** Shippers must  
 arrange for product to be handled,  
 between exporting establishment and  
 Swedish recipient, under continuous  
 conditions of refrigeration and/or  
 freezing between +4° C. and -20° C.  
 (39° F. to -4° F.).

(6) **Additives; permit.** Exporters  
 must obtain special permission to ex-  
 port meat and meat products with addi-  
 tives, and must submit an application  
 with a sample and a proposed label to  
 Swedish officials prior to shipments.

The Swedish Food Act defines food  
 additives as "enrichment which is  
 intended to be added to a foodstuff to  
 increase its nutritive value, as well  
 as any other product or substance which  
 is intended to be added to a foodstuff  
 in order to influence its durability,  
 consistency, color, taste, or flavor,  
 or to add any other specific quality to  
 the foodstuff, unless the enrichment,  
 product, or substance is not in itself  
 a foodstuff."

(7) **Swedish inspection.** Import  
 inspection in Sweden will include a  
 veterinary inspection of samples  
 selected at random from each lot and  
 submitted to an approved laboratory  
 for bacteriological examination.

#### (b) Poultry Products

Only cooked poultry and cooked poul-  
 try products may be exported. The  
 following statement must be typed in  
 the remarks section of MP Form 506:  
 "I certify that the poultry product  
 described herein has been cooked to a  
 temperature of not less than 162° F.  
 for 10 minutes." Swedish officials  
 will accept poultry products cooked to  
 an internal temperature of 160° F. as  
 required by regulations (381.150).  
 Research has proven that when cooked  
 poultry is removed from the cooker at  
 160° F., its internal temperature  
 continues to rise for several minutes  
 and then drops very slowly to room  
 temperature. Therefore, the above  
 certification can be made on this  
 basis. MP Form 506 must be signed by  
 an MPI veterinarian.

(1) **Additives; permit.** Same as for  
 meat products.

(2) **Swedish inspection.** Same as  
 for meat products.

(3) **Health examination.** Section  
 22.81(b) indicates that only cooked

poultry products are eligible and may be certified for export to Sweden. The certification requirements in this section must be met. However, the health examination for workers preparing cooked poultry products is not required.

## 22.82 SWITZERLAND

### (a) Meat Products

Assure that slaughter dates are shown on MP Form 122. (Do not attach certificate to carton.)

### (b) Poultry Products

(1) Certification. Issue MP Form 506 and MP Form 121 (Block "b" which is located in Section IV must be checked). Slaughter dates are to be shown on sanitary certificates. Copies may be inserted into a moisture-proof bag and placed into one of cartons marked "copy of certificate inside."

(2) Phosphates. They are permitted only in cooked poultry products.

### (c) Labeling

U.S. labeling requirements, including "Product of USA" and the statements on storage temperatures ("Keep Refrigerated," "Keep Frozen," etc.) fully apply to product prepared for export. In addition, all chilled and frozen meat products must have the packing date shown on each package. (Although slaughter or production dates are required on MP Form 121, the packing dates are not required on packages of poultry). Expected shelf life (end-of-use date) must be indicated only on chilled (unfrozen) consumer-size packages having a net weight of 4.4 lbs. (2 kg.) or less.

## 22.83 TRINIDAD OR TOBAGO

### (a) Meat Products

They must not contain mucous membranes, organs, or parts of the genital system, intestines, (black gut), spleens, udders, lungs, or other animal parts not commonly sold as food articles.

### (b) Poultry Products

Importation of poultry to Trinidad or Tobago is allowed only under permit. The conditions of such permit are:

1. Products must be from approved country.
2. Poultry must be in eviscerated form.
3. Certification of inspection by USDA (MP Form 506).
4. Poultry carcasses will be acceptable with edible giblets; i.e., heart, liver, and gizzard, cleaned and put back into the carcasses.
5. Poultry giblets in bulk will also be accepted if accompanied by certification.

## 22.84 VENEZUELA

### (a) Meat Products

Pork. The following certification in Spanish and English may be added to the reverse of the regular export certificate or on letterhead stationery:

"I certify that the product shipped under the certificate has been processed by a method, approved by the United States Department of Agriculture, which is adequate to destroy any possible live trichinae. I further certify that this product has been held in a freezer for a period of not less than \_\_\_\_\_ hours at a temperature not in excess of \_\_\_\_\_ ° F."

\_\_\_\_\_  
(Signature)

"Yo certifico que el producto enviado y amparado por este certificado ha sido processado por metodos aprobados por el Departamento de Agricultura de los Estados Unidos y que son adecuados para destruir cualquier tricquina que pudiera existir.

Asimismo certifico que este producto ha sido mantenido en un congelador durante un periodo no menor de \_\_\_\_\_ horas y a una temperatura no excediendo \_\_\_\_\_ grados Fahrenheit."

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In addition to times and temperatures shown in section 318.10 of the regulations, Venezuela will accept frozen pork product which has been treated for destruction of trichinae

- \* by alternate approved methods for
- \* internal product temperature as follows:

- 0° F. for 96 hours
- 5° F. for 72 hours
- 10° F. for 56 hours
- 15° F. for 43 hours
- 20° F. for 30 hours
- 25° F. for 17 hours

Inspector signing export certificate will enter time and temperature used in both English and Spanish certifications shown above.

(b) Poultry Products  
Issue MP Form 506.

(Serial No. of accompanying MP Form 412-3).

a. The (product name) described herein comes from (species) which were inspected before and after slaughter and were found free of contagious diseases.

b. The preparation and freezing of the product described herein has been accomplished in establishments under constant veterinary inspection.

c. The products in this shipment are suitable, after defrosting, for manufacture into products for human consumption.

(Signature)

Veterinary Medical Officer

\* 22.85 WESTERN SAMOA

Poultry Products

Only veterinary inspectors will issue MP Form 506 for ready-to-cook poultry.

The following conditions will apply to poultry products to be exported to Western Samoa:

a. The export certificate, MP Form 506, should be issued only at the establishment where the product intended for export to Western Samoa is produced.

b. The export certificate must be signed by an MPI veterinarian and may be issued on the condition that no officially-noted outbreak of Newcastle disease exists within a 40-mile radius of the premises where the flock originated.

\* 22.86 YUGOSLAVIA

Meat Products

Issue MP Form 412-3, and the additional certification typed on USDA/FSQS letterhead stationery as follows:

VETERINARY CERTIFICATE

Certificate No. \_\_\_\_\_







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